

Betty's Never Fail White Icing



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In this video, Betty demonstrates how to make Never Fail White Icing. This is made with a boiled sugar syrup beaten into egg whites and is a dramatic and tasty icing for cakes, cupcakes, and other sweets.

Ingredients:

- 1 cup sugar
- 1/3 cup water
- 2 tablespoons light corn syrup
- 2 egg whites
- 1/4 cup confectioner's sugar
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans

In a heavy pot, combine 1 cup sugar, 1/3 cup water, and 2 tablespoons light corn syrup. This mixture will have a "white" look. Cook over medium heat, stirring constantly until clear. Then cook, without stirring, until 232 degrees (F) on a candy thermometer. In a large mixing bowl, beat 2 egg whites until soft peaks form. Continue to beat, slowly adding hot syrup mixture. Add 1/4 cup confectioner's sugar and 1 teaspoon vanilla. Continue beating until stiff peaks form and frosting is of spreading consistency. Gently stir in 1/2 cup of pecans. Immediately spread on cooled cake. After cake is spread, allow icing to set up. (It may be helpful to place the frosted cake in the refrigerator to speed up this process.) Enjoy!!! --Betty