

Lord Baltimore Frosting

2 egg whites

$\frac{3}{4}$ c. Karo Syrup,
red label

$\frac{1}{4}$ cup sugar

$\frac{1}{8}$ t. salt

$\frac{1}{4}$ cup chopped maraschino
or candied cherries

$\frac{1}{4}$ c. chopped pecans

$\frac{1}{4}$ c. chopped raisins

$1\frac{1}{4}$ t. vanilla

Combine egg whites, syrup, sugar and salt in top of double boiler. Place over rapidly boiling water and **cook**, beating constantly with rotary beater until frosting stands in peaks. Remove from heat. Add flavoring, beating in well. Cool slightly.