

No-Cook marshmallow frosting

$\frac{1}{4}$ t. salt	$\frac{1}{4}$ c. sugar	2 egg whites
$\frac{3}{4}$ c. Karo Syrup, red label		$1\frac{1}{2}$ t. vanilla

Add salt to egg whites and beat with electric mixer or rotary beater until mixture forms soft peaks. Gradually add sugar, 1 T. at a time, beating until smooth and glossy. Slowly add Karo, beating thoroughly after each addition, until firmly peaked. Fold in vanilla. If desired, tint with food coloring. Enough to frost two 9-inch layers or 10-inch tube cake.