

Peppermint Frosting

Put $1\frac{1}{2}$ cups sugar, 2 unbeaten egg whites, & $\frac{1}{3}$ cup water to cook over double boiler. Beat constantly for 4 minutes with Dover beater. Then add either $\frac{1}{2}$ t. peppermint flavoring or $\frac{1}{4}$ cup crushed peppermint candy (after-dinner mints or patties). Continue beating until frosting is thick. Remove from boiling water. Continue beating until frosting is a spreading consistency. Spread over top & side of cake. Melt 2 sqs. chocolate. Blend with 1 t. crisco. Pour & spread over top of cake letting chocolate run down sides.