



Seven-minute Icing

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

INGREDIENTS

- 2 egg whites
- 80g (1/3 cup) cold water
- 145 g (2/3 cup) cane sugar
- 5 ml (1 tsp) vanilla extract

PREPARATION

1. Combine all ingredients in the top of a double boiler.
2. Place on top of the double boiler only when the water starts to boil (otherwise, your whites will cook too quickly and you won't get the right texture).
3. Beat at the maximum speed of an electric mixer for seven minutes, until firm peaks form.
4. Remove from heat and glaze your cake.



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