

# Gluten Free Butter Cream Icing

## Wet Ingredients (At Room Temperature):

½ Cup or 4 Oz. Egg Whites (About 4 egg whites)

1 Cup Organic Cane Sugar

20 Tablespoons Butter (2 ½ Sticks)

4 Oz. Melted (but not hot) Unsweetened Chocolate (use if making chocolate icing)

## Directions:

- ☞ Put a cup or two of water in a medium saucepan on the stove over low heat. Put the egg whites and sugar in a separate medium bowl (big enough to fit over the saucepan without falling in). Dissolve the sugar slowly into the egg whites using the described double boiler method. It's best to not walk away from this step, whisking it often.
- ☞ Once the sugar has dissolved, place into a mixer and whip on high until it's cool and resembles meringue.
- ☞ Lower the mixer to medium speed. Gradually add the butter 1 Tablespoon at a time and whip until smooth.
- ☞ Keep at room temperature until you use it on your baked goods. If you have leftover icing you can store it in the fridge or freezer to use at another time. Just thaw to room temp and whip with a mixer real quick to get the texture back.
- ☞ To make this a Chocolate Butter Cream Icing, use 4 Oz. of melted (but not hot) unsweetened chocolate and whip into the icing before frosting. FYI, this will not make the icing very dark in color.

