

Butter Cream Frosting (Dairy Free/Gluten Free/Corn Free)

3 cups powdered sugar (*I make my own by using 1 cup evaporated cane juice and 1 tablespoon tapioca flour ground in a Vita-Mix or coffee grinder, to a fine powder.*)

4 egg whites

Whisk sugar and egg whites in a double boiler until it reaches 160*. Remove from heat and pour in a mixing bowl. Beat with a wire-whisk for 10 minutes.

Change to a mixing blade and slowly add:

**2/3 cup Earth Balance Margarine, or coconut oil + 1/4 teaspoon salt
1 teaspoon vanilla**

Chill and warm it up when you are ready to spread it on your cake.
You can add some fresh or dried fruit to use as a filling for a layered cake.

