

Coffee Frosting

1 large egg white
1 cup lightly packed light brown sugar
¼ cup cold, strong coffee
1 teaspoon vanilla extract
½ teaspoon baking powder

Place egg white, brown sugar, and coffee into a medium metal bowl placed over a pot of barely simmering water. Beat with an electric mixer for 7 minutes, until thick and fluffy. Remove from heat and beat in vanilla and baking powder until incorporated. Immediately frost the cooled cake with the frosting.

Makes about two cups frosting