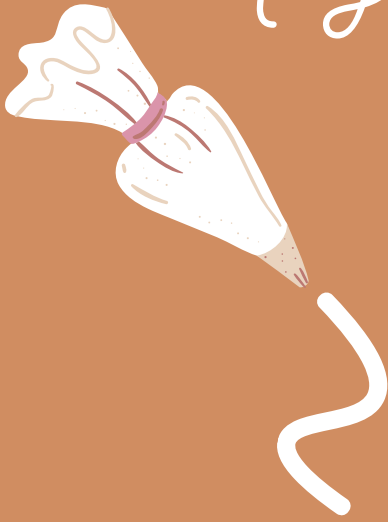


# Royal Icing Recipe



## INGREDIENTS

2 lbs. confectioner's 10x powdered sugar  
4 Tbs. meringue powder  
10 to 12 Tbs. warm water

## DIRECTIONS

In a clean, grease-free mixing bowl, combine the sugar and meringue powder. Add the water and beat until the icing forms stiff peaks (about 6 to 8 minutes with a heavy-duty mixer, 10 to 12 minutes with a hand-held mixer).

Keep the icing bowl covered with a damp cloth while it is being used and store it in an airtight container when it is not. There is no need to refrigerate it. Rebeat at a low speed, or stir very well with a spoon, before using again.

Note: If you double the royal icing recipe, do not automatically double the water. Use about two-thirds the amount at first, and if it is too dry, add more. For some reason, doubling the water can make it too runny at times.

