

Royal Icing Recipe

3 Cups Powdered Sugar

1/4 tsp Cream of Tartar

2 Eggs Whites, slightly beaten with a fork

Combine the powdered sugar and the cream of tartar. Beat in the egg whites. Mix for about 4-5 minutes on medium, until you notice the consistency change. (DO NOT CONTINUE TO BEAT TO GET A THICKER FROSTING) If you want thicker frosting, add more powdered sugar at this point. Keep unused portion of frosting covered with a wet cloth. The icing dries quickly once it hits the dry air.

Recipe can be halved if needed. Follow the same directions.