

# Royal Decorators Icing - Recipe-A

**Yield:** 4 cups

\* Have all ingredients at room temperature. Care must be taken that all utensils/equipment are grease free.

## **Equipment:**

Stand mixer with paddle attachment

Sifter

Spatula

## **Ingredients:**

3 – Egg whites

Pinch – Cream of Tartar

1 lb - Powdered sugar, sifted

## **Instructions:**

- In a large bowl, place egg whites, cream of tartar and half of the sugar. Beat at high speed on electric mixer for at least two (2) minutes.
- Add remainder of the sugar and continue beating until icing stands in stiff peaks.
- This Royal Icing will harden in a few hours. If icing is too soft to hold its for, simply add more sifted powdered sugar. If icing is too stiff, add a few drops of water.

## **Storage:**

Room temperature - Keep icing in bowl covered with a damp cloth to prevent crust from forming while using. Store remaining icing in a glass container with airtight cover.