

Royal Icing

Ingredients

2 large eggs, whites only (60 g. / 2 oz.)

3 c. powdered (confectioners') sugar (360 g. / 12.75 oz.)

¼ tsp. cream of tartar

Directions

Let eggs come to room temperature before separating out whites, then whip until frothy. (A stand mixer with the whisk attachment is ideal, but a hand mixer can also be used.)

Add ¼ c. powdered sugar and cream of tartar and mix well.

Gradually add remaining powdered sugar, beating on low speed and scraping down the sides of the bowl.

Increase speed to high and continue to beat mixture until soft peaks form, about 5 minutes.

(Note: This recipe creates the ideal consistency for the icing to act as glue; if you'd like to decorate cookies with it, you can thin it out with water and add food coloring.)