



## **ROYAL ICING**

*Use your whip attachment on your mixer.*

*4 x-large egg whites*

*4 t Cream of tartar*

*1 + 3/4 pounds powdered sugar (sifted or no lumps)*

Mix slow, egg whites and cream of tartar. Add powdered sugar gradually. Occasionally stop the mixer, lower bowl, and scrap inside of bowl sides down to to the bottom. Sometimes, nature will throw you a curve. If you add all of the sugar, and the icing looks “soft”, add more sugar slowly. Your icing is done when you place some icing between your fore finger and thumb. Pull them apart. The icing left on each finger should hold a pointed peak without much “collapse or movement”, holding its final position when pulled apart.

Should look like this > <

Always keep covered after finishing (and during use) this icing with a damp cloth towel, not touching the icing. Can be kept in the refrigerator sealed in plastic storage containers with all air squeezed out, zip lock bags, etc. Key is no or minimal air in container. If coloring the icing and using a liquid coloring, make a paste with powdered sugar to prevent the icing from “drooping” or becoming too loo