

# Royal Icing

## Ingredients

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- 1 lb Powdered Sugar (sifted)
- 1/3 c Water
- 2 T Powdered Egg Whites (or meringue powder)
- 0 ds Food Coloring

## Instructions

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1. Beat all ingredients together in a bowl with a mixer until stiff and peaks hold their shape when beaters are lifted out, about 4 minutes. Transfer to a resealable container.
2. To tint, spoon small amounts of icing into bowls. Prevent "overcoloring" by squeezing droplets of food coloring onto a toothpick, then stirring in the color. Repeat as necessary until desired intensity is reached.
3. To thin icing for "flooding" stir in water until icing flows from a spoon in a thick ribbon. Use icing to decorate cookies. Tightly cover extra icing to keep it from drying out.