Royal Icing

Makes enough for one class – approximately 24 students

![C:\Users\Marj\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\JIRY00BN\MC900030699[1].wmf]()![C:\Users\Marj\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\JIRY00BN\MC900439766[1].png]()

**1 kg icing sugar (8 cups)**

**60 mL meringue powder**

**210 mL warm water**

1. **Place all ingredients in a large bowl. Beat until icing forms peaks.**
2. **Beat for 7-10 minutes longer at low speed (level 2 on a Kitchen Aid-type heavy-duty mixer).**

**If you are using a hand-held mixer, beat for 10-12 minutes at high speed.**

1. **The icing is done when it is smooth, shiny and bright white in colour.**

**\*\* For stiffer icing, use 60 mL less water (150 mL).**

**\*\* For runnier icing, add just enough extra warm water so the icing begins to flow off a spoon.**

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