

## Royal Icing Recipe

Warning: Any grease will break down icing. Remember if the icing is too dry, add water a few drops at a time. If icing is too moist, add more powdered sugar. It's as simple as that.

1 pound fondant or powdered sugar

1/2 teaspoon cream of tartar

5 1/4 teaspoons Egg White Powder (I use Hannaford's "Just Whites" in the baking section.)

6 tablespoons water

1/2 teaspoon vanilla extract

In a large mixing bowl, stir together powdered sugar, cream of tartar, and Egg White Powder.

Add water and vanilla extract

Beat at a low speed until sugar is dissolved, then at a high speed about 10 minutes or until mixture is light and fluffy (icing must hold its shape before using).

Store in 4 small, completely filled, tupperware containers or "Gladware" to prevent drying.