



royal icing

Ingredients:

2 large pasteurized egg whites
1/4 teaspoon cream of tartar
Pinch of salt

1/2 teaspoon pure vanilla extract
2 3/4 cups confectioners' sugar

Directions

In a bowl, using a handheld electric mixer, beat the egg whites with the cream of tartar, salt and vanilla at low speed until foamy. Increase the speed to medium and gradually beat in the sugar. Continue beating until the icing is stiff. Use immediately.

In the large bowl of stand mixer combine the egg whites with the cream of tartar, salt and vanilla at low speed until foamy.



royal icing

Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes.

Add food coloring, if desired.

For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired.

If using storage bag, clip corner. Store in airtight container in refrigerator for up to 3 days.