



Classic Royal Icing

Made with Egg Whites

Things you'll need

1 lb (454 g) Icing Sugar*
4 Large Egg Whites

1 Tbs Cream of Tartar
*a.k.a Confectioner's Sugar or Powdered Sugar

Instructions

1. Put the egg whites and cream of tartar in the bowl of an electric mixer, and hand whisk for approximately 30 seconds, until all the lumps are gone.
2. Pour all the icing sugar into the mixer bowl with the egg white and cream of tartar combination, place the bowl on your mixer stand and, using the paddle attachment, mix on low speed for 10 minutes.
3. Your icing will be thick and perfect for making gingerbread house walls stay together. If you'd like to use this recipe for decorating cookies, you will need to thin the icing with water to achieve a decorating consistency. If you need help finding the right cookie decorating consistency, please see the blog for how-to tutorials and videos. Have fun decorating!

Recipe Notes

As this royal icing is made with egg whites, it needs to be stored in the fridge and can be kept for about a week. For more info on safety considerations & royal icing facts, etc. see: sweetopia.net/?p=13400

This icing is best when used right away; however, if it can't be, and has been standing for a few hours or more, remix the icing in the bowl of your electric mixer fitted with the paddle attachment for approximately 5 minutes. You may need to add a little more icing sugar to help thicken it up.

My favorite royal icing recipe is actually made with meringue powder (and can be found in the recipe section of my blog or in this tutorial here: sweetopia.net/?p=929), but this one comes a close second. I've made this royal icing recipe available for those of you who do not have access to meringue powder.