



Royal Icing

For Gingerbread Houses

Things you'll need

*1 kg (2.2 lbs) icing sugar**

5 Tbs Meringue Powder

1 Tbs Cream of Tartar

¾ cup (175 ml or 150 g) Warm Water

**a.k.a Confectioner's Sugar or Powdered Sugar*

Instructions

1. Put the meringue powder in the bowl of an electric mixer; add the warm water and hand whisk for approximately 30 seconds, until all the lumps are gone.
2. Add the cream of tartar and hand whisk for approximately 30 more seconds, until all the lumps are gone.
3. Pour all the icing sugar into the mixer bowl with the meringue powder and cream of tartar combination, place the bowl on your mixer stand and, using the paddle attachment, mix on low speed for 10 minutes.
4. 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!

Double Batch

Baking can be like a science, so doubling recipes doesn't always work – a baker's formula needs to be followed. For this icing recipe, I've experimented and doubling does happen to work. The numbers are easy, but for your convenience, I've included the double-batch recipe here. Something to note for you – it's quite a bit of icing - I needed to use my 7 quart KitchenAid mixer to make it. Depending on your equipment, you may want to try one batch of the recipe first. Happy decorating!

2 kgs (4.4 lbs) Icing Sugar

10 Tbs Meringue Powder

2 Tbs Cream of Tartar

1 ½ cups (350 ml or 300 g) Warm Water