Royal Icing



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Recipe by: Laura Vitale

Makes 1 Batch

Prep Time: minutes Cook Time: minutes

Ingredients

__4 cups of Confectioner Sugar __3 Egg whites 1) In the bowl of a standing mixer fitted with a whisk attachment, add the egg whites and beat on medium speed until frothy. Decrease the speed to low and slowly add the sugar. Increase the speed to medium high and whisk for about 2 to 3 minutes or until he icing is smooth, shiny and thick.

2) Place in a piping bag and decorate any kind of cookie.

