

Royal Icing

*Taste of Home Test Kitchen
Taste of Home Annual Recipes - 2021*

Yield: 1 cup

*2 cups confectioner's sugar
2 tablespoons + 2
teaspoons water
4 1/2 teaspoons meringue
powder
1/4 teaspoon cream of
tartar
food coloring (optional)*

Preparation Time: 10 minutes

In a small bowl, combine the confectioner's sugar, water, meringue powder and cream of tartar. Beat on low speed just until combined.

Beat on high for 4 to 5 minutes or until stiff peaks form. Tint with food coloring, if desired.

Color the icing and decorate cookies, as desired.

(Keep unused icing covered at all times with a damp cloth. If necessary, beat again on high speed to restore the texture.)

Per Serving (excluding unknown items): 936 Calories; trace Fat (0.2% calories from fat); 0g Protein; 239g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 17mg Sodium. Exchanges: 0 Fruit; 16 Other Carbohydrates.