

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1/2	Teaspoon	Cream of Tartar	
1		Pound	Sugar, powdered	
3		Nos	Egg Whites	

Method

Sift powdered sugar and cream of tartar. Combine all ingredients and whip 8 minutes at high speed.

Keep bowl covered with damp cloth while you work as it gets hard when dry. Good for Birthday cake decorations.

Royal Icing or glacé royal is made by beating together sugar and egg whites. Working with royal icing is the most important aspect of cake decorating.

Beat together water and meringue powder or egg whites. Sift together powdered sugar and cream of tartar. Place all ingredients into a mixing bowl. Beat 7 to 10 minutes or until icing holds a strong peak.

It is almost impossible to specify the exact amount of sugar that your recipe needs as it depends on the size of the egg whites as well as the moisture content of your powdered sugar.

Keep frosting covered with a damp cloth at all times to keep it from drying out.
s always when working with egg whites, make sure that all utensils are free of grease.

More Icing recipes can be found at
<http://www.martinsburg.com/wv.recipes/frost.html>