

Royal Icing

Ingredients:

10x sugar	10 oz
Egg whites	2 oz
Food color	optional

Directions:

1. Whip egg whites and 10x sugar together until it appears dull in color. If you are adding food color, add in the beginning. Depending on how much you added, you might need to add additional 10x sugar to help collect moisture. Just continue to whip on high speed until the shine has gone away. It should feel stiff, but not too stiff.
2. If not using right away, keep it covered with a damp towel to prevent it from drying out. I have not had success with keeping it overnight and reusing the next day, so normally I would tell you to throw away what you do not use. If you want to try and use the next day, keep covered with damp towel in fridge.