

ROYAL ICING

INGREDIENTS

3 oz of pasteurized egg whites
1 tsp of clear vanilla extract
4 cups of confectioner's sugar
Food coloring if desired

DIRECTIONS

In large bowl, combine the egg whites and vanilla and beat until frothy

Add confectioners' sugar gradually and mix on a low speed until sugar is incorporated and mixture is shiny.

Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to minutes.

Add food coloring, if desired.

For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired. If using storage bag, clip corner. Store in airtight container in refrigerator for up to 3 days.

