

## Royal Icing for Decorating

$\frac{1}{8}$  c. meringue powder sifted

$\frac{1}{6}$  c. cool water

$1\frac{3}{8}$  c. confectioners sugar sifted

Combine meringue powder and cool water. Mix well and let stand at room temp. 15 minutes or until completely dissolved. Add  $\frac{1}{2}$  the sugar at beat at high speed for about

5 min. Then add rest of sugar  
about  $\frac{1}{2}$  c. at a time and heat  
about  $\frac{1}{2}$  min. after each addition  
(Cover icing with wax paper  
and damp cloth to prevent crust)