

Royal Icing

Ingredients	1# 3 ounces
Egg whites	3 ounces
Powdered Sugar	1#
Cream of Tartar	Pinch

You can adjust the consistency of this recipe by adding or taking away the egg whites. The amounts here will give you a very standard royal icing that is all-purpose in its use. You may want a slightly thinner royal icing when piping on a cake or a stiffer icing when piping decorations to be used on the cake. Feel free to experiment and see what you are comfortable with. Be sure to check out cake books like [The Cake Bible](#) by Rose Levy Beranbaum as well as some of the more modern cake books available. Just like consulting with lots of different teachers, the more techniques and advice you're exposed to the better your cakes and desserts will become!

1. Place the egg whites in your electric mixing bowl and onto the mixer.
2. Sift the powdered sugar with the cream of tartar to remove any lumps.
3. Add half of the dry ingredients to the egg whites and mix on low speed with a paddle attachment until well incorporated.
4. Add the remaining dry ingredients and continue to mix, scraping the sides of the bowl often.
5. Mix for 5-7 minutes on medium speed, or until desired consistency.
6. Royal icing is ready to use, but if store should be kept in an air tight container and refrigerated for up to 3 days.