

Royal Icing

Ingredients	13 ounces	1# 5 ounces	2# 2 ounces
Pasteurized Egg whites	2 ounces	3 ounces	5 ounces
Sifted Powdered Sugar	11 ounces	1# 2 ounces	1# 13 ounces
Cream of Tartar	1 grams	2 grams	3 grams

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