

Royal Icing

Savannah · 29/09/2024



Prep Time

32

Dificult

Easy

Servings

2 cups

Description

This royal icing recipe is a sweet white icing made with two main ingredients pasteurized egg whites and confectioners sugar The icing dries quickly making it perfect for decorating gingerbread houses and holiday cutout cookies

Ingredients

— - 4 pasteurized egg whites - 4 cups sifted confectioners' sugar - 1 teaspoon lemon or vanilla extract (Optional)

Instructions

1. Gather all ingredients. Victoria Jempty/Allrecipes Beat egg whites in a large glass
2. metal
3. or ceramic bowl with an electric mixer at high speed until foamy. Victoria Jempty/Allrecipes Gradually add sugar and lemon extract; continue to beat on high speed until thickened. Victoria Jempty/Allrecipes Victoria Jempty/Allrecipes Victoria Jempty/Allrecipes Editor's Note: This recipe calls for pasteurized egg whites which means the eggs are partially sterilized and safe to eat. Pasteurized egg whites do take longer to whip into a meringue
4. but will work just fine in this recipe.