

Easy Royal Icing

Savannah · 29/09/2024

**Prep Time**

64

Difficult

Easy

Servings

4 cups

Description

This royal icing with cream of tartar is easy to make and perfect for decorating gingerbread houses

Ingredients

- - 3 cups confectioners' sugar - ¼ teaspoon cream of tartar - 2 egg whites
- beaten

Instructions

1. Gather all ingredients. Allrecipes/Victoria Jempty Sift together confectioners' sugar and cream of tartar in a large bowl. Allrecipes/Victoria Jempty Beat in egg whites with an electric mixer until mixture is thick enough to hold its shape
2. about 5 minutes. Allrecipes/Victoria Jempty Editor's Note: This recipe contains raw egg. We recommend that young children
3. older adults
4. and people who are pregnant or immunocompromised do not consume raw egg. Learn more about egg safety from our article
5. How to Make Your Eggs Safe.