

## **ROYAL ICING RECIPE**

### **INGREDIENTS**

1 KG PURE ICING SUGAR  
25 g EGG WHITE POWDER  
150ml WATER  
SQUEEZE LEMON JUICE  
1 tsp GLYCERINE

### **METHOD**

COMBINE EGG WHITE POWDER, WATER, LEMON JUICE AND GLYCERINE IN A STAND MIXER USING THE PADDLE ATTACHMENT.  
GRADUALLY ADD THE ICING SUGAR UNTIL COMBINED.  
MIX ON MED/HIGH SPEED FOR 2 MINUTES THEN ON MED/LOW SPEED FOR 5 MINUTES UNTIL STIFF PEAKS HAVE FORMED.  
STORE IN AN AIRTIGHT CONTAINER.