

ROYAL ICING



INGREDIENTS

- 1 ½ cups pure icing sugar, sifted
- 1 egg white

PREPARATION TIME: 5 MINS

COOKING TIME: N/A

SERVES: 1 CAKE

METHOD

1. Using an electric mixer, beat the egg white until very fluffy and peaks start to form.
2. Gradually add icing sugar ½ cup at a time until completely combined.

REHEATING, STORAGE & LEFTOVERS

- * This icing is best if used immediately.

VARIATIONS & TIPS

- * If the icing appears a little thin and runny, simply add a little more icing sugar to the mixture and beat well. If it's too thick, add a very small dribble of water.
- * This icing is great for making Shortbread Star Christmas Trees or Gingerbread Houses, however it could also be used for cupcakes, biscuits and any other yummy baked sweet treat.

NOTE

Always look for organic ingredients to be sure you are avoiding additives or check the label carefully to confirm there are no nasties in your ingredients.