

Royal Icing

Makes 6 cups

6 Tablespoons meringue powder (leveled with straight edge spatula)
2 lbs. Powdered sugar (cut open with scissors)
 $\frac{3}{4}$ cup **lukewarm** water (eye level in liquid measuring cup)

Place all ingredients in a kitchen aide mixing bowl and use the wire whip attachment, cover with a damp towel and stir until powder is mixed in. Uncover and beat on power #10 for 10 minutes. Should look like creamy and fluffy marshmallow.

Store in air tight container covered with plastic wrap. Place label on the side P#K#.

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