

Maine Arts Camp

RECIPE TEMPLATE

Recipe Name: Royal Icing

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings:

Yield: 3 cups

Quantity	Unit	Ingredient Name	Prep Notes
3	tablespoons	Meringue Powder	
4	cups	Confectioner's sugar	<i>About 1 pound</i>
6	tablespoons	Warm water	

Procedure:

1. Carefully blend to moisten all dry ingredients and beat until smooth

This smooth, hard-drying icing is perfect for making decorations that last. It is also useful as a "cement" to fasten decorations together. Royal icing is edible, but not recommended for icing cakes.