



Bonni's Classic Royal Icing

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2 egg whites (at room temperature)
½ t cream of tartar

2-3 t water
1 lb. confectioner's sugar

Put all of the ingredients in the bowl of an electric mixer. Beat slowly at Low speed until everything is blended (about 30 sec). Increase speed to Medium and beat for about 5 minutes, until stiff peaks form. If it doesn't become stiff enough, add more sugar. Usually, it is too stiff, and it can be thinned a bit by adding water **A FEW DROPS AT A TIME**. Remember, it will become thinner when you add coloring gel and a few drops of water. Keep it covered with plastic wrap when not in use, it dries out quickly.

Take some in a small bowl, add a few drops of coloring gel (a little goes **VERY** far) and mix thoroughly until the desired color is attained. If it is too thick to gently squeeze out of a pastry bag add water **A FEW DROPS AT A TIME**, until desired consistency is obtained. Once cookies are decorated, let them dry 24 at room temperature, until icing is completely dry.