**ROYAL ICING RECIPE**

**Ingredients for One Batch:**

1 – 2 lb. bag of powdered sugar

2 tsp. cream of tartar

6 egg whites

**Directions:**

1. Separate the egg yolks from the egg whites as demonstrated by the teacher. Please do so in a separate bowl, not the Kitchen Aid bowl. You may through away the egg yolks when finished. Those are not used in this recipe. Please note: Do NOT allow any yolk to get into the egg whites!!
2. Place into the Kitchen Aid mixing bowl the powdered sugar, cream of tartar and egg whites.
3. Blend the ingredients on low for one minute (or until all of the sugar is mixed in well). If you blend it on high first off, all of the powdered sugar will fly all over you, the counter and your friends!! It can get very messy. Keep it on LOW!
4. Once the sugar is dissolved in with the liquid, turn your mixer on high for about 4-5 minutes. You want the icing to be thick, fluffy and white. Not mixing long enough will not create a good icing.
5. Before bagging the icing, have the teacher check the thickness of your icing. Once you get approval, place the icing into 8 to 10 sandwich sized Ziploc bags.
6. Repeat this entire recipe all over again. You will be making this recipe a total of two times, yielding 16 to 20 sandwich sized bags when done.
7. Allow the teacher to collect all of your bags of icing. It will be refrigerated and used for the gingerbread houses next class period! ☺