



# magically ROYAL ICING



WARM WATER  
6 OZ (3/4 CUP)



MERINGUE POWDER  
5 TABLESPOONS



CREAM OF TARTAR  
1 TEASPOON



POWDERED ICING SUGAR  
2.25 LBS (1 KILOGRAM)



add water + meringue powder

Step ONE



mixer bowl



hand whisk

mix: 30 sec.

add cream of tartar

Step TWO



mixer bowl



hand whisk

mix: 30 sec.

Step THREE

add all of the icing sugar



mixer



paddle

slow mix: 10 min.

Step FOUR



tint with food colour



prevent drying with damp towel

TIP

if your meringue powder has no vanilla: add a teaspoon of clear vanilla

recipe from:



by arthur kononuk arthur@sweetopia.net  
SWEETOPIA.NET original recipe by antonia79

