

## ROYAL ICING

Mix by hand; dilute with egg white if necessary to flow easily through pen.

1 large egg white (germ removed)  
1-1/4 C sifted powdered sugar  
1/4 tsp. gum arabic  
1/4 tsp. cream of tartar

Beat egg white with whisk until frothy. Sift gum arabic and cream of tartar with 1 cup of the powdered sugar. Add gradually to the egg white mixture, whisking well after each addition. Add remaining powdered sugar and whisk until shiny and smooth.

NOTE: add only enough of the remaining sugar so that when streamed from a spoon, stream disappears into mixture at the end of 10 seconds.

Place pattern beneath wax paper. Following pattern, trace shape with Royal Icing, lightly touching surface with tip. Stop and start lines where they intersect, rather than crossing over lines. Go over any weaker lines.

NOTE: weaker lines are created by pushing the dispenser way from you, creating a channel through the dispensed icing.

Be sure dispenser tip is clean before going on to another line. Allow icing to dry overnight. To remove, grip wax paper with thumb and place fingertip beneath wax paper. Very carefully peel paper from icing by slowly rolling fingertip beneath wax paper, under design.

If you are doing flow-in designs, allow outlines to dry, and dilute the above recipe a bit with egg white for flow-in areas. Allow to dry 24-48 hours.

NOTE: for the butterfly, form body out of gum paste, attach wings with icing.

