

Sugar & Crumbs Royal Icing

INGREDIENTS:

- 8 cups desired Sugar & Crumbs Mix (1020 grams)
- 4 tbsp Meringue Powder
- 1 tbsp Gum Arabic
- 1/2 tsp Cream of Tartar
- 2/3 cup Water



DIRECTIONS:

1. In a small mixing bowl, combine water, meringue powder & cream of tartar; beat until stiff peaks form.
2. In a separate bowl, combine the Sugar & Crumbs Mix and gum arabic-- mix thoroughly. Add to the meringue mixture & mix on low.
3. Increase the speed to medium until stiff peaks form.
4. This royal icing will need to be whipped for a decent amount of time; once the icing is fluffy and can hold its shape, it is done.
5. Keep covered with a damp towel when not in use.
6. Store in an airtight, clean grease-less container & re-whip when ready to use.