

## ROYAL ICING

*This can be used for our mini-donuts and is also perfect for decorating cookies and gingerbread.*

### INGREDIENTS

1 egg white

1 cup confectioners' sugar (powdered sugar)

1/4 tsp cream of tartar

### DIRECTIONS

In a bowl, sift together confectioners' sugar and cream of tartar. Beat the egg white in a small bowl and add to sugar mixture. Using an electric mixer, mix the ingredients for about 5 minutes, or until the icing holds it's shape. Note - if the mixture is too thick, add a bit of water (a teaspoon at a time), too thin, add a bit of sugar (tablespoon at a time).