

## Royal Icing

Makes about 2 cups

2 large egg whites

4 cups sifted confectioners' sugar

Juice of 1 lemon

3 drops glycerine (available at pharmacies)

Beat the egg whites until stiff but not dry. Add sugar, lemon juice, and glycerine and beat for 1 minute more. If icing is too thick, add a little water. If too thin, add more sugar.

*NOTE: Raw eggs should not be used in food prepared for pregnant women, babies, young children, or anyone whose health is compromised.*

