

Royal Icing



Serves	1
Prep time	10 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Misc	Pre-preparable

Ingredients

- 675g pure icing sugar (sifted)
- 2 egg white
- extra pure icing sugar

Directions

1. Mix the egg whites with 3 tablespoons of the icing sugar.
2. Gradually add the remaining icing sugar and mix well until it is soft pliable. If it is too soft, add some extra sifted icing sugar. If it is too dry and crumbly add some more egg white.
3. Sift some of the extra icing sugar onto a clean work surface, and knead the icing into a soft dough.
4. Use straight away by rolling and covering your cake, or store in an airtight container in the fridge until ready to use.



Note

Low Chemical / Failsafe

Makes enough to cover a 20cm cake.