Royal Icing

**Makes 2 cups\***

**3 egg whites**

**½ teaspoon cream of tartar**

**1 lb. confectioner’s sugar**

**Beat all ingredients at high speed 7 to 10 minutes. Icing is ready to use when knife drawn through it leaves a clear path that holds its shape.**

\*Do not double the recipe. If additional icing is needed, make separate batches.

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