



McCALL'S RECIPE: ROYAL ICING

TO DECORATE COOKIES OR GINGERBREAD HOUSES

	<u>Metric</u>	<u>Imperial</u>	<u>Cups</u>
Meringue Powder	45 g	1 ½ oz	3 level tbsp
Cream of Tartar	pinch	pinch	½ tsp
Warm Water	100 ml	3 ½ oz	½ cup
Icing Sugar	560 g	20 oz	4 ½ cups
Glucose or white Corn Syrup	75 g	3 oz	4 tbsp

Method:

Mix meringue powder, cream of tartar and warm water until dissolved. Beat with electric mixer until foamy. Add icing sugar. Beat at medium speed for five minutes, then add glucose or corn syrup. Beat another 3 minutes, put in an air-tight container.

Add a little water before doing icicles and roof.

Just add a little water to thin the icing down.

Once cookies have cooled - you are ready to decorate Gingerbread Men, Gingerbread Houses, or Christmas cookies.