

Royal Icing

INGREDIENTS:

3	Egg whites
600g	Pure icing sugar
1 tsp	Liquid glucose
1 tsp	Lemon juice

Gently whip egg whites, add sieved icing sugar slowly until all combined. Add glucose and lemon juice and whip on high for 1 minute. Use immediately and keep cover so as to not dry out. If you wish to use it the next day cover with glad wrap making sure the plastic touches the surface. Leave in the fridge until needed.

NOTE:

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