



MCCALL'S RECIPE: ROYAL ICING

TO DECORATE COOKIES OR GINGERBREAD HOUSES

	<u>Cups</u>	<u>Metric</u>	<u>Imperial</u>
Meringue Powder	3 level tbsp	45 gm	1 1/2 oz
Cream of Tartar	1/2 tsp	pinch	pinch
Warm Water	1/2 cup	100 ml	3 1/2 oz
Icing Sugar	4 1/2 cups	560 gm	20 oz
Glucose or White Corn Syrup	4 tbsp	75 gm	3 oz

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 for another 3 minutes and put in an air-tight container.

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.