

Royal Icing Recipe

Ingredients:

1 Lbs powdered sugar (half a bag)
3 Tbsp meringue powder (found in the baking aisle of your grocery store)
6 Tbsp water (warm)

Instructions:

In a bowl of a mixer with a whisk attachment mix powdered sugar and meringue powder until combined.
Add the water and whisk on high for 6-9 minutes or until a stiff peak forms.
Fill piping bags or plastic bag and use as glue for the Gingerbread houses.