



# Cake & Sugar Art

## ROYAL ICING

egg white (any quantity)  
icing sugar

### METHOD

1. Force the egg white through a muslin cloth and stand over night.
2. Sift the icing sugar through a very fine meshed sieve.
3. Stir the egg white lightly, in a small glass bowl.
4. Add the icing sugar, **1 teaspoon** at a time.
5. **Stir** well after each addition.
6. When the icing reaches the opaque stage, stir it for 4 minutes before continuing to add the sugar, still **1 teaspoon** at a time, until the desired consistency is achieved.
7. Force the icing through a clean stocking into a clean glass jar.
8. Put plastic wrap onto the surface of the icing and seal the jar
9. Do not use the icing for extension or lace work after 24 hrs.
10. The icing may be used for coarser work after this time.