

Cookie Icing

Ingredients:

- 1 lb. (about 4 cups) powdered sugar
- 6 Tbsp. liquid pasteurized egg whites
- 2 Tbsp. warm water
- 2 Tbsp. fresh lemon juice, or 1-2 tsp. flavored extract of your choice

Instructions:

For Outline Icing

1. Combine all ingredients in a bowl of an electric mixer.
2. Beat on high for 5 minutes, if using a table top mixer (use the paddle attachment); 10 minutes if using a hand mixer.
3. If icing is too runny, add more powdered sugar. If icing is too stiff, add more water, just a little at a time. You want the icing soft enough to easily flow through an icing tip but not so runny that it won't maintain its shape when piped out.

For Flood Icing

1. Add additional warm water to the outline icing until it becomes like the consistency of heavy cream. If you take a spoonful of icing and let it pour back into the bowl, it should take about 4-8 seconds for it to dissolve smoothly back into the icing mixture.
2. If you are making the whole batch flood icing then you will need approximately 4 more Tbsp. of warm water. This is very approximate, though. Adjust water amounts based on the consistency of your icing.