

Gingerbread Construction Royal Icing

3 ½ cups confectioners' sugar
2 egg whites
 Juice from one lemon
1-2 drops Glycerin

1. Sift the confectioners' sugar.
2. Beat the egg whites until stiff but not dry
3. Gradually add sifted sugar and lemon juice until completely mixed
4. Add glycerin
5. Mix at a speed 2 or 3 (on a tabletop mixer) for about 7 minutes
6. If you want to make stiffer, add more sugar; If you want to make softer, add more juice or egg white until desired consistency
7. Keep covered with a damp cloth when not using.
8. Best used right away, but if it sits for a while and gets flat, remix another 7 minutes before using