

ROYAL ICING

*Yields 2 Cups Royal Icing**

3 egg whites
½ teaspoon cream of tartar
1 lb. Confectioner's sugar

Beat at high speed 7 to 10 minutes. Icing is ready to use when knife drawn through it leaves a clear path that holds its shape.

*Do not double the recipe. If additional icing is needed, make separate batches.



THE
ROCKWELL
MUSEUM

GINGERBREAD INVITATIONAL

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