

Recipes

To decorate like a pro, you'll need professional recipes from our test kitchen.

Royal Icing

Ingredients:

- * 1 lb box of confectioner's sugar
- * three egg whites
- * 1/2 tsp. Cream of Tartar

Place the confectioners sugar in a bowl, and add the egg whites plus the Cream of Tartar. Mix the ingredients with an electric or standing mixer until firm.

A damp tea towel placed over the bowl will keep the icing from hardening before you're ready to use it.

Butter Cream Icing

Ingredients:

- * 1/4 pound of sweet butter
- * 2 c. Confectioner's Sugar
- * 1 egg white

Cream the butter and gradually add 2 cups of sifted confectioners sugar. Add 1 egg white and mix thoroughly.