Recipe Title: Royal Icing	
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Yield:	
Notes: Food safe	ANGELA SALVATOR

Recipe Name

Ingredients	Production, gr	Original, oz	Traditional %
Powdered sugar, sifted	480	4c	80.40%
Egg white powder	32	3T	5.36%
Water, as needed	85	6T	14.24%
Total	597.00	0.00	100.00%

Process

1. Sift egg white powder and powdered sugar together.
2. In bowl of a standing mixer, add water to desired consistency
3. Paddle on high speed to aerate. Decrease speed to smooth out large bubbles
Note: Keep covered with a damp paper towel to avoid crust from forming. Can be colored
and reserved at room temperature