**Royal Icing**

[www.FronieMaeBakes](http://www.FronieMaeBakes)

***Ingredients:***

3 ounces of pasteurized egg whites

1 tsp vanilla extract

4 cups of powdered sugar

***Directions:***

In large bowl of use either a hand mixer or a stand mixer and combine the egg whites and vanilla and beat until frothy.

Add powdered sugar slowly and mix on low speed until sugar is incorporated and mixture is shiny.

Beat on high speed for approximately 5 -7 minutes, until mixture forms stiff and you get glossy peaks.

Add food coloring, if desired and place in piping bags.

Store in airtight container in refrigerator for up to 3 days.