

Gingerbread House Lane



ROYAL ICING #1

Ingredients:

- 3 tablespoons Wilton Meringue Powder
- 1 lb. (4 cups) sifted confectioners' sugar (powdered sugar)
- 6 tablespoons warm water

Instructions:

Beat all ingredients until icing forms stiff peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

ROYAL ICING #2

Ingredients:

- 2 egg whites, room temperature
- 2 ¼ cups sifted confectioners' sugar (powdered sugar)
- ¼ tsp cream of tartar

Instructions:

Beat all ingredients until icing forms stiff peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Put icing into a pastry bag fitted with a #12 round tip. You're now ready to assemble your house!

Use either recipe. Meringue powder, pastry bags, and pastry tips can be found at the craft store Michaels.