

# ROYAL ICING

**250g Weigh 'n Pay Royal Icing Mix**  
**40ml Water**

Combine Royal Icing Mix & water in a bowl.  
Beat for 5-10 minutes until it thickens and is no longer glossy. Try to avoid introducing too much air into the mixture.

Spread with a palette knife or place into a piping bag with an appropriate tip. You can always place it into a sauce bottle and squeeze it out (for flooding).

Royal icing is great for decorating biscuits and makes for a great 'cement' when making Gingerbread Houses.

