**Cook Club Recipe of the Month: Royal Icing**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 10th of the month to attend.*

This season our recipes are all patron suggestions. Thank you to Laura T. for this Royal Icing recipe.

Ingredients:

* 2 2/3 C powdered sugar
* 2 T egg white or meringue powder
* 4 T water or as needed for desired consistency
* Gel frosting or food coloring\*

Place sugar, meringue powder and water into a mixing bowl. Stir with a spatula to combine, then with electric mixer on low, beat until soft peaks form.

Divide frosting into smaller cups if different colors are desired. Stir in food coloring.

For outlining, and piping details, add slightly less water for a thicker frosting.

For ‘flooding’ (covering a larger area) you may need to add a little extra water to make a thinner consistency.

\*Liquid food coloring can be used but will result in paler in color and thin the frosting a bit.