



THE ingles TABLE

with Chef Whitney Roberson
Gingerbread House Series: The Royal Icing

Shopping List

- 4 cups confectioners (powdered) sugar
- 3 oz pasteurized egg whites
- 1 tsp vanilla extract

Cooking Instructions

1) In a large bowl or an electric stand mixer, combine the egg whites and vanilla, then beat until a frothy texture.

2) Add confectioners sugar in small amounts while mixing on low speed until the sugar is fully mixed in and the mixture becomes somewhat shiny.

3) Start to beat on high speed until the mixture begins to form stiff, shiny/glossy "peaks"; about 5 to 7 min. You now have your icing!

4) From here, add food coloring as you'd like for different sections of your gingerbread house.

The icing can be used immediately in a piping bag or storage bag or you can store it in an airtight container in the refrigerator for up to 2-3 days.

