

Royal Icing

From Bakingbetter.com

4 cups (1 pound) powdered confectioner's sugar

1 teaspoon vanilla extract

3 oz liquid egg white (using a liquid measuring cup)

Combine all ingredients in a medium bowl. Beat on low speed until combined. Turn mixer to high speed and beat 5-8 minutes or until peaks form and the icing will hold its shape.

Cover bowl with moistened paper towel if not using immediately since it can dry out quickly. Use to assemble gingerbread house, or use to decorate cookies.