

Royal Icing

Makes about 2 1/2 cups

2 large egg whites, or more to thin icing

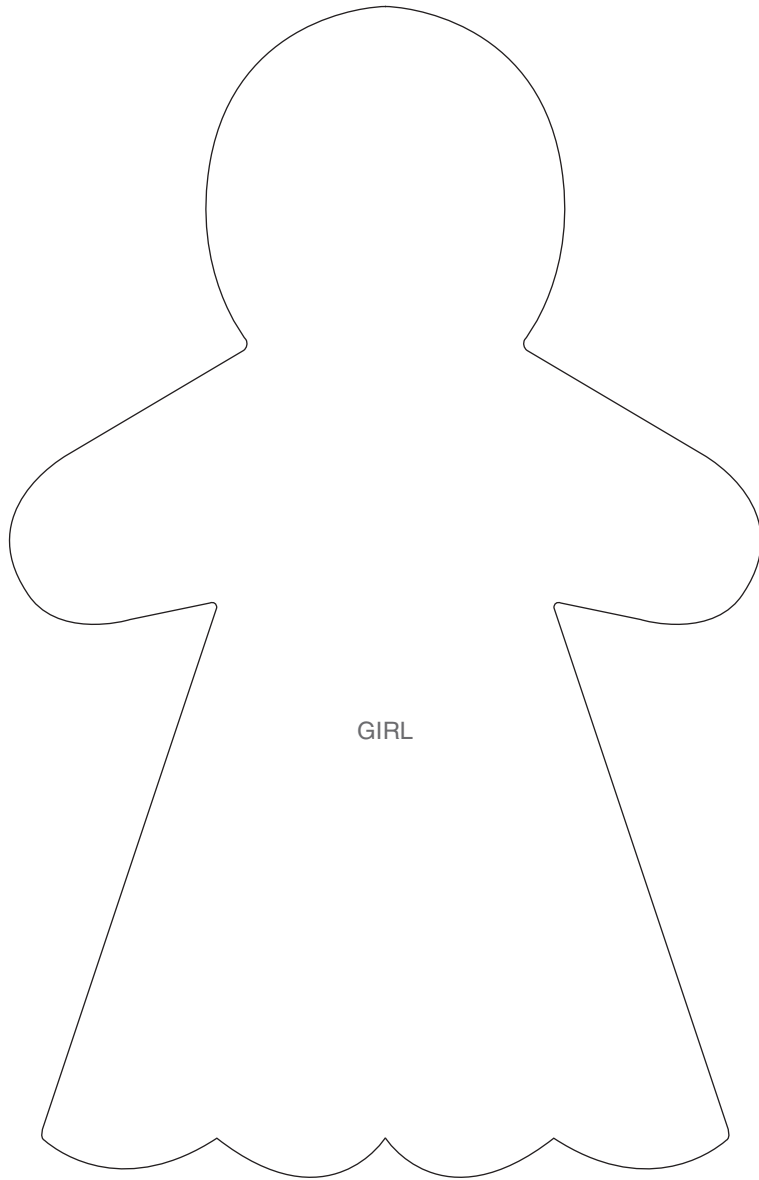
4 cups sifted confectioners' sugar, or more to thicken icing

Juice of 1 lemon

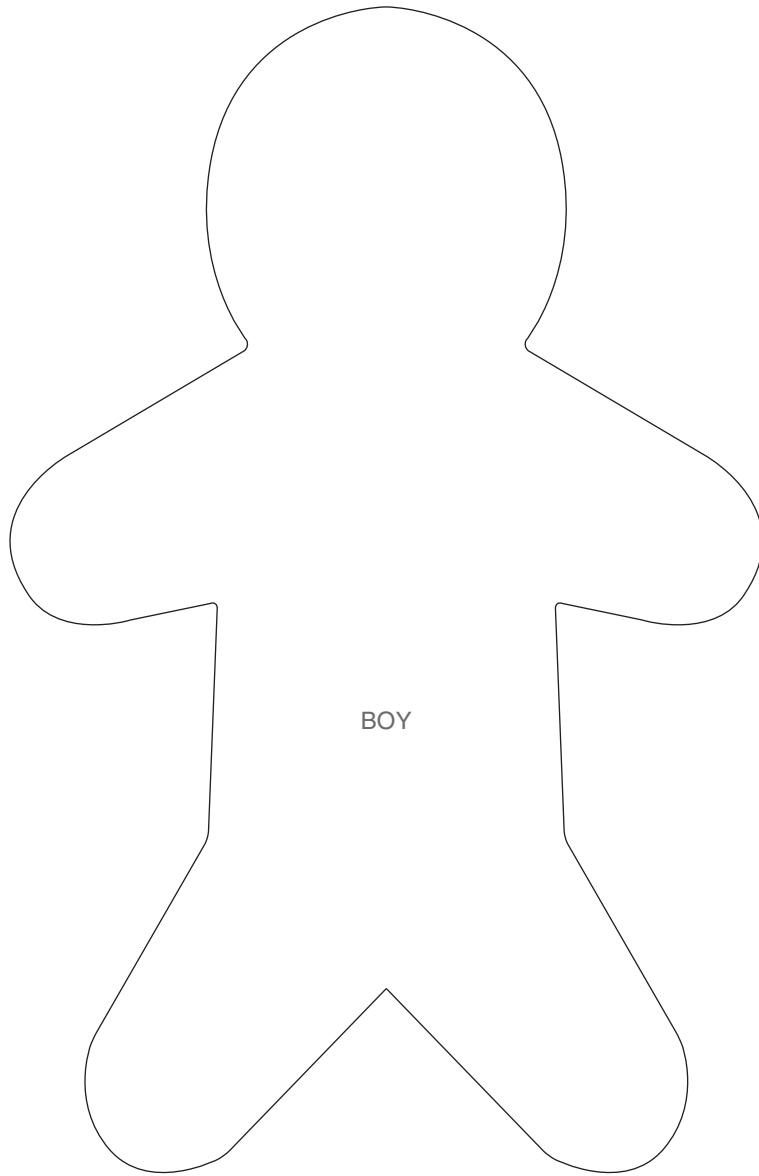
1. Beat the whites until stiff but not dry. Add sugar and lemon juice; beat for 1 minute more. If icing is too thick, add more egg whites; if it is too thin, add more sugar. The icing may be stored in an airtight container in the refrigerator for up to 3 days.

Note: Raw eggs should not be used in food prepared for pregnant women, young children, or anyone whose health is compromised.

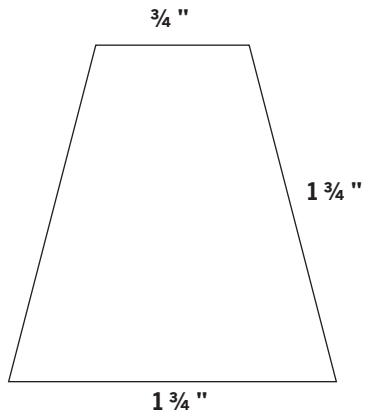
TEMPLATE



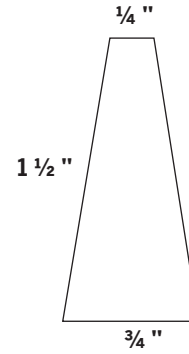
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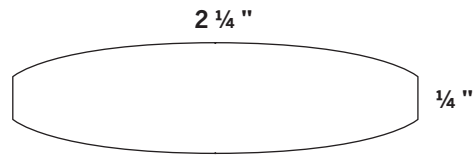
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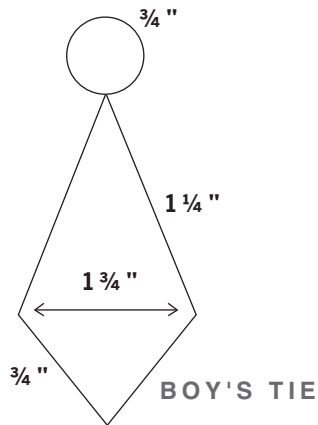
GIRL'S APRON



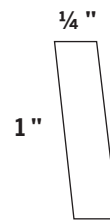
GIRL'S TIE PIECE



GIRL'S WAIST SASH



BOY'S TIE



BOY'S OVERALL STRAPS & PANT CUFFS

ALSO USED

- 1/2" STAR ASPIC CUTTER
- #808 PIPING TIP FOR BUTTONS(ATECO TIP)
- GARLIC PRESS FOR HAIR
- #808 PIPING TIP FOR SHOES CUT IN HALF
- SQUARE SCALLOPED CUTTER TRIMMED TO 3/4" X 3/4"