

SIMPLE MERINGUE POWDER RECIPE

INGREDIENTS:

¼ cup LorAnn Meringue Powder
½ cup cold water
4 cups confectioners' sugar



DIRECTIONS:

1. Beat meringue powder and cold water until peaks form – about 2 minutes.
2. Add confectioners' sugar one cup at a time until stiff peaks form and desired consistency is reached.

Recipe Pro Tips: For stiffer frosting add more confectioners' sugar. For softer icing and a smooth shine on your cookies, add 3 drops of glycerin.