

## **INGREDIENTS:**

## SIMPLE MERINGUE POWDER RECIPE

½ cup LorAnn Meringue Powder½ cup cold water4 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.