

For meringue topping: Dissolve 3/4 cup sugar in 1/2 cup boiling water. Cool. Add 1/4 cup meringue powder and beat to high peaks.

For royal icing: Mix 1/4 cup meringue powder with 1/2 cup cold water, beat until peaks form. Add 4 cups sifted powdered sugar (4 1/2 cups for firmer icing), and beat to desired consistency.

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STORE COOL AND DRY.

BEST IF USED BY

NUTRITION FACTS SERVINGS ABOUT 7, **SERV. SIZE 1/4 CUP (32G)**, AMOUNT PER SERVING: **CALORIES 120**, **TOTAL FAT 0G** (0% DV), **SODIUM 210MG** (9% DV), **TOTAL CARB. 21G** (7% DV), **SUGARS 20G**, **PROTEIN 7G**. NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLEST., FIBER, VIT. A, VIT. C, AND CALCIUM. %DV = %DAILY VALUE

INGREDIENTS: POWDERED SUGAR, SUGAR, EGG WHITES, ARABIC GUM, AMMONIUM ALUMINUM SULFATE (FLAVOR ENHANCER), TRAGACANTH GUM, SALT, NATURAL FLAVOR, CALCIUM LACTATE (PRESERVATIVE). **CONTAINS: EGGS.**

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Produced on equipment that also processes milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.