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.

Perfect for meringue, frosting, and royal icing.

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

NUTRIENT FACTS
SERVINGS ABOUT 7, SERV. SIZE 1/4 CUP (32G).
AMOUNT PER SERVING:
CALORIES 120
TOTAL FAT 6G (9% DV)
SODIUM 210MG (9% DV)
TOTAL CARBS. 27G (7% DV)
SUGARS 2G
PROTEIN 7G
NOT A SIGNIFICANT SOURCE OF SAT. FAT, TRANS FAT, CHOLESTEROL, FIBER, VIT. A, VIT. C, AND CALCIUM. %DV = %DAILY VALUE.

INGREDIENTS
POWDERED SUGAR, SUGAR, EGG WHITES, ARABIC CUM, AMMONIUM ALUMINUM SULFATE (FLAVOR ENHANCER), TRAGACANTH GUM, SALT, NATURAL FLAVOR, CALCIUM LACTATE (PRESERVA TIVE), CONTAINS EGG.

THE KING ARTHUR FLOUR COMPANY, INC.
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NET WT 8 OZ (227g)