

***SMALL-BATCH ROYAL ICING DECORATION***  
*(from the Bewitching Kitchen)*

40 g egg whites  
200 g powdered sugar  
squeeze of lemon juice  
sprinkles (optional)

Mix all ingredients in the bowl of a mixer and whisk for a couple of minutes with a hand-held mixer. Adjust consistency to give a nice flooding texture. Divide the icing in two portions, color one pink, keep the other white.

Decorate the cookies with the two-colors, and add sprinkles of your choice before the icing hardens. The flower pattern involves icing in color #1, then add just one spot of contrasting color in the center of the cookie and a circle of the same color around it. A toothpick is then used to drag lines all around the perimeter of the circle. Sprinkles are added before the icing hardens.