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Gluten and Casein Royal Icing

Ingredients:

- 2 large egg whites (an egg replacer mix may be used instead)
- 2 teas fresh squeezed lemon juice
- 3 cups GF powdered sugar (Wholesome Sweeteners)
- Food coloring if desired

Directions:

1. In a large bowl, use a hand mixer to beat the egg whites with the lemon juice until well blended.
2. Add the sugar and beat until smooth. The icing should be runny, but not thin like a liquid.
3. Add gel food coloring sparingly, blending well after each addition, until the desired color is reached.
4. Place icing in an icing bag or use a knife to decorate cookies.

Adapted from: Hunn, Nicole. *Gluten-Free on a Shoestring, 125 Easy Recipes*. DaCapo Press. 2011.