

EERIE Icing

Recipe By: [CulinArt](#)

Servings: 36

Categories: Desserts

Amount	Measure	Ingredient	Preparation Method
2	each	egg whites	
1	teaspoon	white vinegar	
3	cups	confectioner's sugar	powdered sugar (or more as needed)
as desired		food coloring	

Place egg whites and vinegar in the bowl of a stand mixer or in a large bowl. Whip egg whites about 1 to 2 minutes until frothy. Add confectioner's sugar, 1/2-cup at a time, until all the sugar is incorporated. If mixture is too thick to beat, add 1 or 2 teaspoons of water to thin down. Do not add too much liquid. Beat mixture at medium speed about 3 to 4 minutes until the icing is thick and glossy.

Transfer icing to container and keep tightly covered until ready to use.

For Halloween cookies: Place about 1/2 of the icing in a smaller bowl, color with a few drops of orange food coloring, cover or place into a zip-top plastic bag and seal until needed. Divide remaining icing into 2 smaller bowls, color one with green food coloring and the other with red food coloring. Cover or place into a zip-top plastic bags and seal until needed. To pipe icing, cut off one corner of the bag and squeeze out icing as desired.

Ice round or pumpkin-shaped cookies with orange icing. Use green icing to create a stem and the red icing to make eyes, nose, mouth, etc .
