# Cookie Icing

**Time** 12 min

## Ingredients

- 3 tbsp meringue powder
- 6 tbsp warm water (may need to add more)
- 1 16-oz package powdered sugar, sifted
- 1 tsp vanilla
- 1/4 tsp cream of tartar
- food coloring

## Steps

1. Combine meringue powder and warm water in a large mixing bowl. Beat lightly with a fork until combined.
2. Add powdered sugar, vanilla, and cream of tartar. Beat with electric mixture on high speed for 7-10 minutes or until very stiff. Use at once.

## Notes

Divide white frosting into different bowls and add food coloring to make multiple colors!