

# Gingerbread Cookies - Icing

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## Ingredients:

- 3 Tbsp egg white
- 1 tsp fresh lemon juice
- 1 cup coconut sugar
- 1 Tbsp arrowroot flour

## Preparation:

With an electric mixer on high speed, whisk the egg whites and lemon juice together until they form a thick foam. Place the coconut sugar and arrowroot flour into a food processor or coffee grinder (something with a lid). Begin mixing on low speed and gradually work your way up to the highest speed until a powder forms and it is light brown in colour.

Keep the lid on for a few minutes to let it settle to the bottom.

With the electric mixer again on low speed, carefully add spoonfuls of the powdered sugar until all is combined. Turn speed up to high and whisk for 6 minutes.

Transfer to piping bag, or store in an airtight container in the refrigerator for up to three days.