



## EGGLESS ROYAL ICING

<u>FOR ROYAL ICING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Chickpeas water	31 g	4 tbsp	32	32	
Icing sugar	150 g- 200 g	1+1/2 cups	15	31.5	
<u>TOTAL</u>			<b>₹ 47</b>	<b>₹ 63.5</b>	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"><li>1. Take a bowl and drain the canned chickpeas in it.</li><li>2. Take 4 tbsp of chickpeas water in your stand mixer bowl with a balloon whisk attachment. Whisk it on high speed.</li><li>3. In another bowl, sieve icing sugar in a bowl.</li><li>4. Once the mixture starts frothing, start adding icing sugar (a tbsp at a time). Whisk until all combined.</li></ol>					If you feel the icing is too thick, then add more chickpea water.  Or if you feel it is too thin, then add more icing sugar.