

Royal Icing

4 TBS of meringue powder

4 cups of confectioner sugar

1 tsp pure vanilla extract or extract of choice

5 TBS of water-this may need to be adjusted

Using a kitchen mixer is best on low speed with a flex edge beater -pictured here

The low speed limits the amount of air pockets in your icing.

1. Mix 1 TBS of water and 4 TBS of meringue powder
2. Add 1 cup of confectioner sugar and 1 TBS of water at a time and mix well
3. You may need to add more water or more confectioner sugar depending on the consistency.
4. Use a knife to lift the icing in the bowl and let it drop back down. Count how many seconds it takes for the icing to sink back into the rest of the icing and try to at least reach 10-20 seconds.

Helpful Tips

Always outline your cookie and then flood (fill the rest of cookie with icing). This prevents icing from falling over the side of the cookie.

Edible markers are a great tool for difficult designs on cookies. It is helpful to draw the lines you should follow with your icing on your cookie to limit mistakes.

If you do not have a scribe tool you can use a toothpick- this tool is used for removing air pockets and spreading the icing over the entire cookie.

Whenever adding sugar or small sprinkles it is better to add these while the icing is still wet so that they stick once the cookie is dry.

When adding larger sugar pieces such as the pumpkin on the ghost use royal icing as a glue to adhere it. This works great.

When you need texture add more confectioner sugar to make the icing thick and hold its shape.

Adding sections is another way to create a professional look on your cookies. On the pumpkin I broke it up into 4 sections. Filling two sections not touching, waiting 15 minutes, and completing the last two sections.