

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.
5. For stiff icing add confectioner's sugar until your icing forms stiff peaks.

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 your image directly on the cookie before you are icing it to limit mistakes.

Edible Accents paint brush are a great tool to get metallic colors on your royal icing

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.

To prevent colors from bleeding add white to your icing before you add other colors and make sure all colors are the same consistency.

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