# Royal Icing

## Ingredients

- 4 Tbsps. meringue powder
- 4 cups confectioners' sugar
- 1 tsp. pure vanilla extract or extract of choice
- 5 Tbsps. water - this may need to be adjusted

Note: A kitchen mixer on low speed with a flex edge beater is best for this project. The low speed limits the amount of air pockets in your icing.

## Directions

1. Using a hand mixer or a stand mixer fitted with a flex edge beater, mix together 1 Tbsp. water and 4 Tbsps. meringue powder.
2. Add 1 cup confectioners' sugar and 1 Tbsp. water at a time and mix well on a low speed setting.
3. You may need to add more water or more confectioners' 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 reach at least 10-20 seconds.
5. Mix all royal icing ingredients and then separate into small bowls and add food coloring until you get desired color. Be careful not to over saturate your icing with color. Red and black take time to develop. Start out with small drops and continue with more as needed.

## 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.
- 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.
- You can always add store bought sprinkles for decoration or improvise by making a sprinkle look with royal icing.
- Wait 24 hours minimum for icing to dry before writing on it with an edible marker or pen.

**Bags, Buckets, and Boxes!**
Walmart- **Wilton Clear Shaped Treat Bags 100 count** ($4.20)
Dollar Tree- **Mailbox-Shaped Whimsical Nesting Valentine Gift Boxes** ($1.25)
Dollar Tree- **Valentine's Day-Themed Plastic Buckets with Lids, 5.25x4.25 in.** ($1.25)



Watch Shannan on the CLPL YouTube Channel as she creates these Valentine treats:
https://youtu.be/VLEvvWbvamM