CLPL sp 4-2022

## **Royal Icing (RI)**

- 4 Tbsp. meringue powder
- 4 cups confectioners' sugar
- 1 tsp. pure vanilla extract or extract of choice
- 5 Tbsp. 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. Mix 1 Tbsp. water and 4 Tbsp. meringue powder.
- 2. Add 1 cup confectioners' sugar and 1 Tbsp. water at a time and mix well.
- 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 oversaturate your icing with color. Red and black take time to develop. Start out with small drops and continue with more as needed.
- 6. For stiff RI- continue to add confectioners' sugar until completely mixed and 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.

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.

Wait 8 hours minimum for icing to dry before writing on it with an edible marker or pen, 24 hours is preferable.

If you don't have an edible ink printer, ask your local bakery if they can print an edible image for you.

Wafer paper has a tendency to curl when wet. Use regular RI to adhere edible image, not stiff RI. Use stiff RI to make a border on portrait cookies for a clean look.

## **Resources**

<u>Confection Couture</u> – Stencil Genie \$24.95

<u>Confection Couture</u> - Cut-Your-Own Cookie Stencil Sheets \$6.99. You can hand cut or use a Cricut or Silhouette machine to make stencils. The Cookie Countess cookie stencils

<u>Amazon</u> – cookie stencils

<u>Amazon</u> – edible wafer paper