

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 cookie with an edible marker or pen, 24 hours is preferable.

A small amount of water goes a long way on your edible ink pallet. Make sure to use a food safe paint brush.

Resources

Paint Pallet- [Cookie Countess](#)

Food safe paint brush- [Truly Mad Plastics](#)

Edible ink markers- [Amazon](#)

Watch Shannan create the cookies in this video tutorial: <https://youtu.be/dvqI-Cnr2d8>