

ROYAL ICING



from the Kitchen of



ingredients

- * 1/4 cup of meringue powder
- * 1- 2 lb bag of confectioner's sugar, sifted
- * 1 tsp Creme Bouquet or Vanilla Extract
- * 1 tablespoon corn syrup
- * 1 cup minus 2 tablespoons water

tip

Stiff-Peak Consistency
for piping sugar flowers and leaves

Soft-Peak Consistency
for piping lines, dots, and borders

Runny Consistency
for filling in the middle spaces

make it

Mix the meringue powder with water and pass through a strainer to get rid of lumps if needed.

Sift powdered sugar and meringue powder into the bowl of a stand mixer (or a regular mixing bowl if using hand mixer.) Add water, flavoring and corn syrup. Mix on low until all ingredients are combine, scraping down sides of bowl.

Mix on medium for 7-8 minutes until icing is shiny and about the thickness of corn syrup. (For thicker consistency, continue to beat for 2-3 more minutes.)This will give a royal icing consistency that can be used for outlining and small areas needing flood icing.

To thicken icing for piping decorations, add sifted powdered sugar until desired consistency. For thinner icing, add 1 tsp of water at a time to desired consistency.