

Royal Icing Recipe

Meringue Powder Royal Icing

- 6 tsp **meringue powder**
- 1/2 cup + 2 tbsp lukewarm water
- 9 cups icing sugar
- 3 tbsp white/light corn syrup
- 1 tsp vanilla extract
- 1/4 tsp salt

Egg White Royal Icing

- 3 egg whites
- 4 tbsp lukewarm water
- 9 cups icing sugar
- 3 tbsp white/light corn syrup
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1/8 tsp cream of tartar

For Meringue Powder Royal Icing, add meringue powder and water to a large bowl. Using an electric hand- or stand-mixer, gently beat for about 10 seconds until the meringue powder is dissolved.

For Egg White Royal Icing, add egg whites and cream of tartar to a large bowl and beat gently with an electric mixer for about 10 seconds.

Add the icing sugar 2 cups at a time and beat to combine. Finally, add your corn syrup, vanilla, and salt! At this point, you will have a thick royal icing. Depending on your needs, add a small bit of water at a time to achieve different consistencies.

Keep royal icing stored in an air-tight container, and it can be kept at room temperature for up to 2 weeks. Royal Icing can also be kept in an airtight container in the Fridge or Freezer for many weeks, but allow it to reach room temperature before using.

Check out my video on colouring and bagging your royal icing [here!](#)

Let's talk consistencies! Depending on your location, humidity in the air may affect the consistency of your royal icing. If it's too thick, add additional water (there's no need to add more egg at this point). If it's too liquidy, add a bit more icing sugar until the desired consistency is reached.

For piping icing, I aim to get my royal icing similar to the consistency/viscosity of toothpaste. For flood icing, I aim to get my royal icing similar to the consistency/viscosity of shampoo.