

Royal Icing Recipe

Prep time: 5 minutes

Mix time: 5 minutes

Total time: 10 minutes

Yields enough icing for 2 dozen cookies

Ingredients:

1/2 cup room temperature water

1/2 cup meringue powder

2-pound bag powdered sugar

Prep:

1. In the mixing bowl, whisk (by hand) water and meringue powder until foamy.
2. Attach bowl to mixer set-up with paddle attachment

Mixing:

1. Add half of the powdered sugar to the bowl with the water, and attach the paddle attachment, mix on speed 2-3 until sugar is combined. Mixture should look like a very loose glaze in an off-white color.
2. Add remaining powdered sugar, and very small amounts of water if too dry, until icing is bright white and no signs of clumps of powdered sugar.
3. Once all sugar has been added, turn mixer onto 3- 4 speed, and mix for 2 minutes. (Do not mix for more than 5 minutes.)
4. Mix until you achieve bright white, stiff and shiny icing.
5. Transfer icing from mixing bowl to large container with a lid. And portion out for coloring.