



## ROYAL ICING

This recipe can be thinned down to use for cookie decorating or use for piping details on a cake. Always keep royal icing covered when not in use, and it is preferred to use all instead of store leftovers.

PREP TIME : 10-15 MINUTES

SERVINGS: Makes 5 cups

## INGREDIENTS

- 2 pounds confectioners' sugar or (8 cups), adjust if need
- 2/3 cup water, plus more if needed to adjust for dry weather
- 1/2 cup plus 2 tablespoons meringue powder
- Gel-paste food coloring – if desired (can use powder color)

## DIRECTIONS

- Mix sugar, water, and meringue powder with a mixer on low speed until smooth, about 7 minutes to 10 minutes until the shine is gone or there is a matte look. Icing should be the consistency of glue for icing cookies and a little thicker for decorating. (If icing is too thick, mix in a little more water. If icing is too thin, add more confectioners' sugar.) Add food coloring, 1 drop at a time, until desired color is achieved; if making more than 1 color, divide icing and work in batches. Use immediately (or refrigerate for up to 1 week. Stir before using).