



# Simple Icing

1. Measure out the powdered sugar, meringue powder, and milk.
2. Sift the powdered sugar and meringue powder together into a mixing bowl to ensure there are no lumps.
3. In a mixing bowl, combine the sifted powdered sugar and meringue powder.
4. Add 3 tablespoons of milk to start with.
5. Using an electric mixer, start mixing on low speed until the ingredients are incorporated.

## NOTES:

- Depending on the desired consistency of your icing, you may need to add more milk.
- If the icing is too thick, add another tablespoon of milk and mix until smooth.
- If it's too thin, add a bit more powdered sugar until you reach the desired thickness.
- Use the icing immediately or cover it with plastic wrap to prevent it from drying out until ready to use.
- Spread or drizzle the icing over your baked goods, such as cookies, cakes, or cupcakes, using a spatula, knife, or piping bag, depending on your desired decoration.
- The icing will gradually set and dry once applied to your baked goods. It may take anywhere from 15 minutes to an hour, depending on the thickness of the icing and the humidity of your environment.
- Store any leftover icing in an airtight container at room temperature for up to 3 days. Stir well before using it again.

## Ingredients:

- 2 cups powdered sugar
- 2 tablespoons meringue powder
- 3-4 tablespoons milk (adjust consistency as needed)
- Food coloring (optional)
- Flavor extract (optional, such as vanilla or almond—you can really use any extract for this versatile icing)

## Notes:

This icing is not for cupcakes or cakes, but more for pastries, cinnamon rolls, cookies, etc. Most people don't use a version of royal icing for their cinnamon rolls, but I have found it is the best choice for prepping these items in bulk for an event or gathering. This recipe is versatile and easy to learn!

- If desired, add a few drops of flavor extract, such as vanilla or almond, for extra flavor. Mix well.
- You can also add food coloring to achieve the desired color for your icing. Mix until the color is evenly distributed.

.when making my Three Kings Cake icing, I use a splash of lemon extract for the icing—trust me!