



Royal Icing Recipe

7 ½ Cups (Or 2 lb bag) Powdered Sugar
5 Tablespoons meringue powder
3 Teaspoons oil-free extract or emulsion
2/3 Cup warm water

1. Begin by stirring the flavoring into half of the water.
2. Using the paddle attachment, gently mix the sugar and meringue powder. It's not necessary to sift the sugar beforehand, but you can if you like.
3. With the mixer on it's lowest setting slowly add the water/flavoring mix to the dry ingredients. As the water is added, the icing will become thick and lumpy.
4. Continue to add the remaining water (this may or may not be the entire amount) until the mixture reaches a thick, honey like consistency. At this point, turn the mixer to medium speed and whip 2-4 minutes until this icing is thick and fluffy. Mixing time can vary greatly so watch carefully and stop mixing when the icing is this enough to form a soft peak.
5. Yields about 5 cups.

***This is set to a thicker than piping consistency. This is done purposefully so the desired consistency for each stage of piping, flood, 10 second or 20 second can be achieved from this point.**

****If coloring/tinting the icing, get the icing to a piping consistency first. Add the coloring to the icing, separate out the desired amount of icing for piping, then continue to thin icing for flood, 10 second or 20 second consistency.**