

Royal Icing

This smooth, hard-drying icing is perfect for making decorations that last. It is also useful as a “cement” to fasten decorations together. Royal icing is edible, but not recommended for icing cakes.

Source: 2003 Yearbook

Ingredients:

- * 3 tablespoons Meringue Powder
- * 4 cups (about 1 lb.) confectioners' sugar
- * 6 tablespoons warm water

Makes: About 3 cups of icing.

Royal Icing

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instructions



Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

NOTE: Keep all utensils completely grease-free for proper icing consistency.

* For stiffer icing, use 1 tablespoon less water.

**When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Thinned Royal Icing: To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add 1/2 teaspoon water at a time until you reach proper consistency.