

Royal Icing

Ingredients:

2 ½ tbsp	Meringue powder
3 oz	Water
½ tsp	Cream of tartar
4 cups	Icing sugar
A few drops	Food coloring



Directions:

- ❖ Whisk together the water and meringue powder until bubbly, about 30 seconds.
- ❖ Add the cream of tartar and whisk for another 30 seconds.
- ❖ Add the icing sugar, and using an electric mixer, beat on low speed for 10 minutes.
- ❖ Divide the icing into bowls to be colored. Use a few drops of food coloring to tint the icing to the desired shades.
- ❖ Use the icing for decorating cookies by transferring to a piping bag (or a sandwich bag with one corner cut off) and using it to pipe details onto the cookies.

Using Royal Icing for Flooding Cookies:

- ❖ First pipe an outline of icing onto your cookies. Transfer remaining icing back into your mixing bowls. Add a few drops of water to your remaining icing to make it into flooding consistency. It should be runny, but still hold its shape.
- ❖ When the outlines on your cookies have dried, use the flood icing to “flood” each cookie inside the outlines. Smooth out the icing with a spoon if necessary, and use a toothpick or a spoon to pop any air bubbles.
- ❖ Allow icing to dry fully before storing.