

Royal Icing Recipe

Ingredients:

- 2 lbs powdered sugar
- 3/4 cup warm water
- 5 tbsp meringue powder
- 1 tsp light corn syrup
- 1 tsp white gel food coloring *optional
- 2 tsp clear vanilla extract
- 1 tsp wilton vegetable glycerin *optional

Instructions:

1. With your whisk attachment, whisk meringue powder and warm water until frothy.
2. Switch to your paddle attachment and add in powdered sugar and mix on low until incorporated.
3. Add vanilla, corn syrup, white gel coloring and glycerin* and mix until incorporated. Turn to medium/low and mix for approximately 4-5 minutes. Be careful not to over mix or it will create too many bubbles and not dry.
4. Cover bowl with saran wrap right away to keep your icing moist.

Icing Consistencies:

- Detail - toothpaste consistency
- Flood - 10-15 second icing
- Hybrid - 20-25 second icing