

Royal Icing Recipe

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.

3 Tablespoons Meringue Powder
1 lb (approx 4 cups) powdered confectioner's sugar
6 tablespoons warm water

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.