

# ROYAL ICING RECIPE

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## INGREDIENTS

1 lb of powdered sugar (1 box, 16 oz)  
2 tablespoons and 2 teaspoons of meringue powder  
6 tablespoons of warm water  
1 tablespoon of clear vanilla extract  
1 ½ teaspoon of Karo Syrup

## DIRECTIONS

Add the water and extract flavoring to your mixer. Add the meringue powder and mix until powder has dissolved and becomes slightly frothy. Add all the powdered sugar and begin to mix on low. Add the karo syrup as it starts to come together. Turn your mixer up to a medium to medium-high speed and beat until stiff peaks form. Check if your icing is ready by sticking a spoon in the icing and pulling straight up. If a stiff peak forms, your icing is done.

## DECORATING COOKIES

When you are ready to decorate your cookies, mix in desired gel food coloring. I use a brand called Americolor but any gel-based food coloring will work.

Note: to achieve dark colors such as red, black, blue or purple, you will want to color your icing until the color does not seem to change anymore. Let your icing sit overnight or for up to two days to achieve color saturation.

To properly decorate cookies, you will need two consistencies of icing. Divide your icing into two bowls, one bowl should have more icing than the other. To give an idea for bowl 1 add about 1 cup of icing. Add the rest to bowl 2. To achieve the two consistencies you will add and mix small amounts of warm water to your bowl using a spray bottle, a dropper, or a small spoon.

Bowl 1 - Outline consistency: this will be used to outline the shape of your cookies. You will want your bowl of icing to look like thick greek yogurt. Smooth but not runny.

Bowl 2 - Flood consistency: this will be used to fill the shape of your cookie. You will want your bowl of icing to look like honey. Pick up a spoonful and your icing should settle to flat.

Once you have your two consistencies you are ready to bag your icing. Fill your bag, twist and tie it to close.