

# Royal Icing

## Ingredients

1lb powdered sugar  
3 1/2 T meringue powder  
6 T warm water  
1 - 2 T extract

## Tools

A hand or stand mixer  
Rubber spatula  
Measuring cups and spoons

## Instructions

1. Add 3 1/2 tablespoons of meringue powder, 6 tablespoons of warm water, and 1 - 2 tablespoons of extract to a bowl and mix on medium-low speed. You are looking for your mixture to get fluffy, with many bubbles.
2. Add 1 pound of powdered sugar and mix on medium speed. Your mixture will first sink down and look very runny or gooey, but after 5-10 minutes it will stiffen up.
3. Once you have achieved stiffed peaks (when you place a knife or spatula into the mixture and pull it out the peak of the icing sticks up straight) you are done mixing.
4. You can now add food coloring and then water at varying amounts to make your desired consistency.

## Tips

- Powdered flavors like Lime or Lemon powders add a smooth flavor without being too strong
- Do not add any flavors that contains oils as they will break down your icing and make it useless
- If you want to make a color for multiple consistencies, make the color first and then separate into multiple bowls for the different desired consistencies.