

## Royal Icing Recipe

By: Cindy's Cookie Jar

(Yields approx. 5 cups)

### Ingredients:

2 lbs. powdered sugar, sifted

5 tablespoons meringue powder

1 teaspoon cream of tartar, sifted

2-3 teaspoons oil-free extract or flavoring ( I use emulsions)

2/3 cup warm water

### Directions:

Sift powdered sugar. (Every time I skip this step I regret it. Nothing is more frustrating than an icing tip that keeps getting clogged!) Using a grease free mixing bowl (I clean mine out with lemon juice) gently whisk the water and meringue powder together about 30 seconds until mostly dissolved. Add the cream of tartar and gently whisk for another 30 seconds (make sure cream of tartar isn't lumpy). Add all of the sifted powdered sugar and with the paddle attachment mix for 7-10 minutes on LOW speed. The frosting is ready when it forms stiff peaks. DON'T OVER MIX! Add the flavorings and mix another 30 seconds. Either cover the bowl with a moist towel covered with foil or place icing in an airtight container.

### Icing Consistencies

Thin with a small amount of water

**Piping or Thick Icing, 25 second icing:** Similar to toothpaste in consistency. Used for outlining, detail work, and writing.

**Medium Icing or 20-second icing:** A nice puffy look. Great for outlining and filling. (Great to make eyeballs).

**Thin icing, flood icing, or 10-second icing:** Resembles shampoo or warm honey. Great for flooding large areas.

**Extra thick icing:** Stays in peaks. It is good for making flowers.