



Cooking with Chef Steph

Royal Icing

Recipe by sallysbakingaddiction.com/royal-icing/

Ingredients

- 4 cups (480g) confectioners' sugar, sifted
- 3 Tablespoons meringue powder (*not plain egg white powder*)
- 9-10 Tablespoons room temperature water
- optional for decorating: gel food coloring

Directions

1. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 1.5 - 2 minutes. When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds. If it's too thick, add a little more water. (On particularly dry days, I use up to 12-14 Tablespoons water total.) If it's too thin, add a little more sifted confectioners' sugar.
2. Icing completely dries in about 2 hours at room temperature. If you are laying royal icing onto cookies for specific designs and need it to set quickly, place cookies in the refrigerator to help speed it up.

Notes:

1. When you're not working directly with the royal icing (for example, you are decorating cookies but you still have some icing left in the bowl that you intend to use next), place a damp paper towel directly on the surface of the royal icing. This prevents it from hardening.
2. Optional Flavors: Feel free to add 1/2 teaspoon of your favorite flavored extract, such as lemon, orange, maple, peppermint, etc when you add the water. Taste after the icing comes together, then beat in more if desired. You can also use 1 teaspoon of vanilla extract.