

# Royal icing recipe

2 pounds {one bag} confectioner's sugar

- 5 tablespoons meringue powder
- 1 tablespoon vanilla extract or emulsion
- 1/2-3/4 cups warm water

## Instructions

1. Begin by stirring the flavoring into half the water.
2. Using a paddle attachment, gently mix the sugar and meringue powder. It's not necessary to sift the sugar beforehand, but you can if you like.
3. With the mixer on it's lowest setting slowly add the water/flavoring mix to the dry ingredients. As the water is added, the icing will become thick and lumpy.
4. Continue to add the remaining water {this may or may not be the entire amount} until the mixture reaches a thick, honey like consistency. At this point, turn the mixer to medium speed and whip 2-4 minutes until this icing is thick and fluffy. Mixing time can vary greatly so watch carefully and stop mixing when the icing is thin enough to form a soft peak.
5. This is when we will put some of our icing into a bowl and slowly add a little water at a time until our icing is about a 7-8 second icing. This means when we lift up our spoon the ribbons of icing will fall and depending on how long it takes for the icing ribbons to disappear is what depicts the consistency. If it takes 5 seconds to disappear than it is only a 5 second icing. We shoot for a 7-8 second icing.

## Notes

If you don't have a stand mixer you can use a handheld mixer. It will just take longer to whip with a handheld mixer.

Other extract flavors can be used for different flavored icing.