Royal Icing

Prep Time	Total Time
10 mins	10 mins

The only royal icing you'll ever need! Perfect for decorating cookies, cakes, cupcakes, & gingerbread houses. Easy recipe, pipes smooth, & dries hard.

Course: Dessert
Cuisine: American
Keyword: Frosting, Royal Icing, Topping
Servings: 24
Calories: 51 kcal

Ingredients

- 2 tablespoons meringue powder
- 6 tablespoons water
- 2 2/3 cups powdered sugar
- gel paste icing colors for tinting (optional)
- additional water for thinning (optional)

Instructions

1. Place the meringue powder and water in a large mixing bowl, and whip (with the whisk attachment) until foamy (about 3 minutes).
2. Add the powdered sugar, and whip on medium speed until very stiff and thick (the royal icing should hold a stiff peak).
3. Tint as needed with gel paste icing colors.
4. Thin with additional water, a drop at a time, to get the desired consistency.

Recipe Notes

This icing is perfect on:

- Cut-Out Cookies that Don't Spread
- Chocolate Cut-Out Cookies
- Gingerbread Cookies
- Soft Cut-Out Sugar Cookies

Nutrition Facts
Royal Icing

Amount Per Serving	
Calories 51	
	% Daily Value*
Total Carbohydrates 13g	**4%**
Sugars 13g	

* Percent Daily Values are based on a 2000 calorie diet.