

ROYAL ICING RECIPE

Revised 11/18

Ingredients:

- 3 tablespoons 4 oz. Meringue Powder
- 4 cups (about 1 lb.) confectioners' sugar
- 5 tablespoons warm water

Step 1:

Beat all ingredients together until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Helpful Hints:

- Keep all utensils completely grease-free for proper icing consistency.
- **For stiff icing:** Use 1 tablespoon less water.
- When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.
- **For thin icing:** To thin for pouring, add 1 teaspoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add 1/2 teaspoon water at a time until you reach proper consistency.
- Meringue Powder is a must for this recipe. Do not substitute with raw egg whites (which can be a food safety issue) or dried egg whites; neither will produce the same results as Meringue Powder.
- **To store:** Store royal icing in an airtight container at room temperature for up to two weeks. Before reusing, re-whip using a paddle attachment on low speed until it is back to the correct consistency.

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