

ROYAL ICING

INGREDIENTS

- 4 cups of confectioner's sugar
- 3 tbsp meringue powder
- 7 tbsp water
- 1/2 tsp clear vanilla extract
- food coloring

INSTRUCTIONS

1. Using a hand or stand mixer beat all ingredients together until icing consistency is reached. Use a spoon to test the consistency. Royal icing should drizzle down and smooth out. If the consistency is too thick, add more water and if it's too thin, add more confectioner's sugar.
2. If you are using multiple colors to decorate your cookies, divide your icing into separate smaller bowls and then use food coloring to make your desired icing color.

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ROYAL ICING CONTINUED

INSTRUCTIONS CONTINUED

3. Put your icing into piping bags fitted with the desired tip and have fun decorating!

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