

Royal Icing

Makes about 3 cups

This icing is for making flowers or other decorations that dry hard, as well as decorating cookies and adhering decorations to fondant. It is not intended for icing or filling a cake.

Ingredients:

1 lb. (about 4 cups) powdered sugar
3 Tbsp. Meringue Powder
5-6 Tbsp. warm water
½ tsp. flavored extract of your choice

Instructions:

Be sure all utensils are free from grease, as any grease will break down this icing. Combine all ingredients in a mixing bowl and mix on low speed for 7-10 minutes, until peaks form. (If you are using a hand mixer, beat on high for 10-12 minutes.) If icing is too stiff, add more sugar. If icing is too thin add more water, ½ tsp. at a time, until desired consistency.

Keep icing sealed in an airtight container or covered with a damp towel, as it dries quickly.