

Royal Icing Recipe

Ingredients:

4 cups powdered sugar

3 Tablespoons meringue powder (found in cake decorating sections of craft stores)

½ teaspoon lemon extract (or extract flavor of your choice)

5-6 Tablespoons warm water

Instructions:

Combine sugar and meringue powder in a mixing bowl. Add extract and water. Beat with an electric mixer or hand mixer for 7-10 minutes until glossy peaks form. Adjust the amount of water to get the consistency you want. If it is too runny, add more powdered sugar.

Makes approximately 3 cups