



Royal Cookie Icing

Ingredients:

6 Cups Powdered Sugar
1 Tbsp. Meringue Powder
1/2 Cup + 2 tsp. Warm Water
1 tsp. Butter Flavoring
1 tsp. Clear Vanilla

Sift together the powdered sugar and meringue powder. Add the remaining ingredients and blend with a wire whisk (Note: I use my KitchenAid mixer on low speed).

For outlining and flooding cookies:

Use this consistency for outlining. To reach desired another consistency add warm water ½ tsp at a time. For flooding increase water until icing reaches an “8 count”. Remove a teaspoon of icing from the bowl and wait for all icing to smooth out. Drop the icing in the bowl and count the seconds until all the icing is smooth again. “8 count” is perfect for flooding.

For icing cookies with no outline you’ll need a “10 count”. You can recognize when you’re getting close when you remove the whisk from the icing and a continuous ribbon of icing drops from the whisk to the bowl.

Color icing with regular gel paste colors. For black add cocoa powder to this icing to reach a dark brown before adding “super black” color. For red add pink color until you have a bright pink then add “super red” to reach a bright red color. Keep cookies out of sunlight or colors will fade.

Must sit 6 to 12 hours to fully harden and be wrapped in bags.

Icing may be stored in refrigerator up to 2 weeks.

Ices approx.. 24 2 1/2” cookies