



# Royal Icing

Prep Time: 20 minutes  
Yield: 5 cups

## INGREDIENTS

4 cups powder sugar  
1/4 cup egg whites (from carton)  
1/2 teaspoon of salt  
1 teaspoon of vanilla extract  
Gel Food color in colors of your choice.

## DIRECTIONS

1. In a stand mixer, place powder sugar, egg whites, vanilla extract and salt and combine on low speed. Once combined increase speed to medium. If mixture looks dry and crumbly, add 1 tablespoon of egg whites until mixture comes together.

\*Don't add too much liquid or the icing will be too runny to decorate.

Once the mixture comes together mix on high speed for 1 to 2 minutes. Icing will be very fluffy, glossy and thick when it is ready.

2. If you are using a hand mixer place the powder sugar in the bowl and the egg whites, vanilla and salt on the side of the bowl and start to mix the icing from the side of the bowl where you placed the egg whites. Gradually move the mixture adding more powder sugar to be incorporated to the egg whites. Mixing this way will lessen the sugar cloud that will happen if you try to mix everything at once.
3. Once icing is ready, place icing in separate small bowls or cups. It is very important that you keep the icing moist on top so that it doesn't develop any hardening on the surface. This would create hard pieces of icing and clog up your piping bag. To keep that from happening place a damp paper towel on top of all bowls to keep the icing moist. This is a very important step.
4. Now that your icing is complete and in separate bowls it is time to put color in. It doesn't take much color to get the desired tint. If you have toothpicks, dip your toothpick in the color and place the color that is on the tooth pick in the icing and mix. You can repeat this process until you have achieved your desired color. At this point your icing will still be on the thicker side. To get your icing to a medium flow consistency, add a teaspoon of egg whites at a time until your mixture flows but is not runny or too wet.
5. At this point you are ready to decorate! You can dip your cookies or you can place your icings in piping bags to frost the tops of your cookies!
6. This is more than enough icing to decorate 12 large cookies. Remember it doesn't have to be perfect just have fun!