

Royal Icing Recipe

Adapted from The Cookie Countess:

<https://www.thecookiecountess.com/blogs/recipes-and-tutorials/royal-icing-recipe>

Use a stand mixer with the whisk attachment and mix the following:

- **1/3 cup Meringue Powder** (my favorite is Genie's Dream brand)
- **1/2 cup of warm water** (start a tiny bit more if you will not be adding the lemon juice from next steps)
- **1 tsp clear vanilla** (so it won't tint your icing).
- **2 tbsp fresh lemon juice** In real life I never measure this. I just use about half a lemon. This is optional, but the lemon really cuts the sweetness of the icing nicely.

Whisk until nice and frothy. About one minute. Do not over mix.

Mix on low speed until fully incorporated:

- **2lbs of confectioners sugar**

Once fully incorporated, continue to mix for about 3 minutes on high - your icing will start to turn white and have a fluffy look. But do NOT overmix. Overmixing can cause the icing to collapse. This will yield a VERY stiff icing. If you feel it is too stiff even to start with, add small amounts of water.

But it is best to start with very stiff icing for a few reasons. If you are going to store it at all before using, the less water, the less it separates. When you color your icing, this adds liquid, so you may regret adding too much water to start with. Add your color, and then your water to bring it to the consistency you want.