

## SUGAR COOKIE CLASSES - ROYAL ICING RECIPE

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### • INGREDIENTS •

**MERINGUE POWDER**  
**POWDERED SUGAR**  
**WATER**

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Depending on how much icing you want to make, you will use 1 tablespoon of meringue powder for every 1 cup of powdered sugar. Remember, the amount of water you add determines the type of consistency you will need. If you want flooding consistency, start with adding 2 tablespoons of water for everyone one cup of powdered sugar you use.

Use your whisk attachment and mix the ingredients together on your lowest setting. Don't over mix or mix on high as it will create a marshmallow effect that will ruin your icing. You will want to add any gel food coloring to your mix at this point as well.

Your icing should look like honey with thick folds as you lift the whisk or spatula from it.

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**QUESTIONS? ASK US AT [WWW.SUGARCOOKIECLASSES.COM](http://WWW.SUGARCOOKIECLASSES.COM)**