



## Royal Icing

STORAGE: Keeps for 3 days outside in airtight container, or 2 weeks in the fridge.

### **Ingredients**

200g to 300g Pure Icing Sugar (purple bag)  
1 Egg White  
Sprinkle of Citric Acid (optional)  
Food Colouring (can use gels or liquids)

### **Method:**

- 1) Combine 200g Pure icing, egg white, citric acid and food colouring and mix well with a tablespoon or mixer.
- 2) If consistency is too runny, add small amounts at a time of the remaining icing sugar until desired consistency is achieved. Or if too firm, add one drop of water at a time to soften it.

**NB:** Consistencies of the icing will vary, depending on the application it is being used for.

**For Example:** Flooded cookies need a runnier consistency, whereas piped flowers need a firm consistency.

Copyright 2017.