

Easy Royal Icing with Meringue Powder

PREP TIME 20 mins
TOTAL TIME 20 mins
COURSE Dessert
SERVINGS 3 cups

INGREDIENTS

- 4 cups Powdered Sugar (Confectioners' Sugar)
- 5 tablespoons Water Warmed
- 3 tablespoons [Meringue Powder](#)

INSTRUCTIONS

1. Beat all ingredients together until icing forms peaks (about 7 to 10 minutes at low speed with a heavy-duty mixer, 10 to 12 minutes at high speed with a hand-held mixer)
2. Let icing sit for 15 to 30 minutes to let air bubbles rise naturally. You can also tap the bowl on the table several times to force the air bubbles up. Gently stir the top surface to release the air.
3. Add flavorings and color, as desired.

NOTES

Use grease-free tools: For proper icing consistency and to ensure the icing properly sets keep all icing utensils and bowls completely grease-free.

Don't overbeat: Do not overbeat the royal icing base. This will incorporate too much air, which will create bubbles. Vigorous stirring will also create air bubbles.

Cover with a damp towel: Cover the decorating tip with a warm, damp towel to prevent the royal icing from drying when not using.

To speed up the drying process: Royal icing can take up to 2 hours to dry. Place iced treats in front of a fan to speed up the icing's drying process.