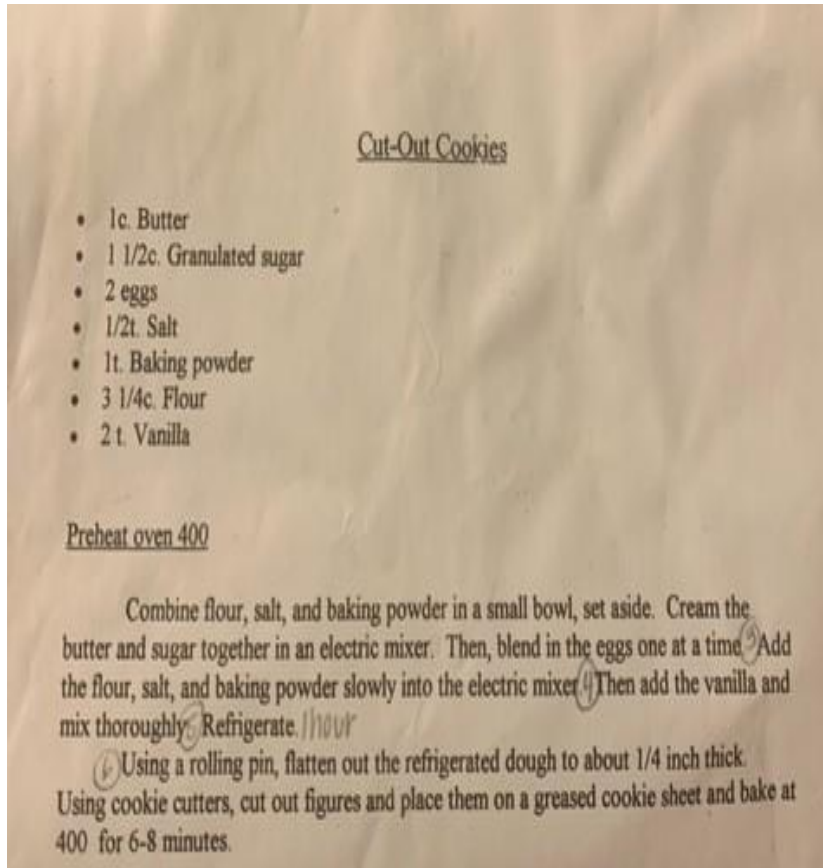


CUT OUT COOKIES WITH ROYAL ICING

Contributed by
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Royal Icing

The one and only royal icing recipe I use to decorate sugar cookies!

INGREDIENTS

- 2 lbs bag of powdered sugar
- 5 tablespoons meringue powder
- 2 teaspoons clear vanilla extract
- 3/4 cups room temperature water
- 1 tablespoon light corn syrup

INSTRUCTIONS

- Add powdered sugar and meringue powder to mixer bowl and mix for 30 seconds using the paddle attachment. (It's not necessary to sift the sugar beforehand)
- While mixing add the vanilla to the water and stir.
- With the mixer on its lowest setting slowly add the water/vanilla mixture to the dry ingredients. As the water is added, the icing will become thick and lumpy.
- Continue to add the remaining water until the mixture reaches a honey like consistency. Add corn syrup.
- Turn the mixer to medium speed for 1 minute.
- After the first minute, turn mixer to high speed and mix an additional 2 minutes.
- Immediately remove icing and place in an airtight container.

