



Royal Icing

This icing recipe is different from the Glaze Icing we use to decorate cookies. While you can flood and decorate cookies using royal icing, I use this to make transfers for decorating or when I want the product to set up hard. I also use this recipe for making decorations for vintage sugar eggs.

¼ cup meringue powder

½ cup water

1 tsp Cookie Nip

1 pound of powdered sugar (you will add more sugar if you are making a stiff consistency).

Mix water, Cookie Nip and meringue powder together in a mixer until thoroughly combined. Add the powdered sugar until it is mixed and silky. Now the tricky part. Depending on what you plan to do with the icing, you need to get it to the right consistency. There are four basic consistencies. I compare them to peanut butter, toothpaste, glue, and heavy whipping cream. If you are familiar with the consistency of these products, you can easily add sugar or add water to get your icing correct.

For the vintage sugar eggs, I mix the thickest consistency which is like peanut butter. I make the frosting more like glue or toothpaste if I am making transfers to be used to decorate a cookie. The peanut butter consistency is perfect for trimming the eggs around the seam, creating leaves, flowers, and various embellishments.

Stage 1- thin consistency- whipping cream- streams from a spoon and flattens out in the bowl quickly

Stage 2- basic consistency- glue- streams from a spoon and falls in ribbons before settling flat

Stage 3- thick consistency- toothpaste- first drops from a spoon then falls in ribbons into the bowl.

Stage 4- thickest consistency- peanut butter- will hold on the spoon, even upside down or jerked.

♡ Cookie Nip is available on Amazon and at cookienip.com ♡ ♡ ♡