

A close-up photograph showing two piping bags, one pink and one teal, applying white royal icing to cookies on a wire cooling rack. The background is softly blurred, showing more cookies and a pink bowl.

# NO FAIL *Royal Icing*

BY ASHLEY GREENO

## SHOPPING LIST

- 1/4 cup meringue powder
- 4-5 cups powdered sugar
- 1/4 cup lemon juice (optional)
- 1/4 cup cold water
- 1 TB corn syrup

## DON'T HAVE MERINGUE POWDER?

\*\* Here's a little insider secret/ tip:  
You can also make royal icing with egg whites! Just use 2 egg whites (use pasteurized eggs and be careful not to get any yolks mixed in) in place of the powder, cut out the water, and up the powdered sugar to 5-6 cups. This is a debatable technique due to the raw egg factor, so whisk at your own risk. ;)



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## INGREDIENTS

- 1/4 cup meringue powder
- 1/4 cup lemon juice
- 1/4 cup cold water
- 4-5 cups powdered sugar
- 1 TB (ish) corn syrup

## STEPS

1. Add meringue powder, lemon juice and water to the bowl of a stand mixer.
2. Mix on high with the paddle attachment until frothy.
3. Scrape the bowl and add 4 cups of powdered sugar.
4. Mix on low until combined.
5. Scrape the bowl and add corn syrup (it can be tricky to measure exactly 1 TB but a healthy squeeze does the trick. This step isn't exact!)
6. Mix on high for 2-3 minutes until icing is stiff.
7. If it's not as thick as you wanted, add more powdered sugar... if it's too thick add water (slowly!).

\*\*Most meringue powder has a light vanilla flavor, so you can also make this with water only (1/2 cup and leave out the lemon juice). I just love the citrus flavor to balance out the sweetness!