

Royal Icing Recipe

By Maria Arnold

Great for outlining and flooding, this foolproof Royal Icing recipe comes together quickly and easily. Decorating cookies have never been easier.

royal icing

how to make royal icing

royal icing for sugar cookies

royal icing recipe

British



PREP	COOK	TOTAL	SERVINGS
5 min	—	5 min	36

Nutrition (per serving)

CALORIES	CARBS	SUGAR	SODIUM
50 kcal	13 g	12 g	4 mg

Ingredients

- 3 egg whites
- 1 pound confectioners' sugar ((450g))
- 1 teaspoon vanilla extract

Instructions

1. In the bowl of a stand mixer or large mixing bowl, beat egg whites on medium-low speed until frothy, about 1 minute.
2. With the mixer on low speed, slowly add in confectioners' sugar and vanilla.
3. Once fully incorporated, increase speed to medium-high and beat until stiff peaks shiny peaks form.
4. Divide icing among small bowls, and dye with gel food coloring if desired. (Keep any icing that isn't being immediately used covered with plastic wrap as it dries out very quickly.) Transfer to piping bags and decorate cookies.