

ROYAL ICING BASE RECIPE

SUGAR SUGAR CAKE SCHOOL



INGREDIENTS

- 900g/ 8 Cups Pure Icing Sugar (Sifted)
- 6 Tbsp Meringue Powder
- 1/2 Cup Room Temperature Water
- 1 tsp flavouring of choice

*The meringue powder can be replaced with fresh or pasteurised egg whites. Use 1 egg white (40 grams) to replace every 2 Tbsp of Meringue Powder.

METHOD

1. Place all ingredients into a stand mixer bowl and mix on Low speed with the whisk attachment. When combined, increase the speed to High and whisk for 1 minute.
2. Scrape down to ensure there are no hidden lumps at the bottom and continue whisking on High speed for 1 more minute.
3. Add water in small amounts (with an eye-dropper tool or spray bottle) to reach desired consistency. When not in use, keep Royal Icing covered at all times with either cling wrap or a damp tea towel to prevent it from drying out.