



Red Umbrella's Royal Icing Recipe

Decorates 30 medium sized cookies

Royal Icing can seem exhausting to make, but I promise that once you do it a few times, it is a breeze. The trick is to control your consistency. At the beginning it will be so thick, it's hard to scoop with a spatula--this is what you want! Just about each stage of decorating your cookie requires a different icing consistency, so be patient, you'll get the hang of it!

Ingredients:

3 Tbsp. Wilton Meringue Powder
4 cups Powdered Sugar, sifted
7-8 tbsp. Water, plus more when making consistencies.
GEL food coloring
1/2 tsp. Clear vanilla

In deciding color choices, I would write down what exactly your cookie drawings are, what colors you need and see if what you can combine. I would recommend not doing more than 4 colors until you get more comfortable with the process. Each color will most likely need a line and flood consistency, making double the work for each color. Because of my inner artist, please oh please mix your own colors! With just red, blue, and yellow, you can make an olive green or bold magenta. When you decorate sugar cookies, you are an artist, so mix your "paints" well.

Directions:

Section One: Making Your Icing Base

1. In a standing mixer with a whisk attachment, combine your meringue powder and powdered sugar. Make sure that your sugar is sifted, you want to avoid clumps at all costs!
2. Add water and mix on medium high for about 4 minutes. Stop when your mixture is very thick, white and not glossy-- picture dried toothpaste. If its so thick that it makes little balls, or not combined together, add more water 1 tsp. at a time, but be careful not to thin it too much. If you have clear vanilla, add that now and remix.

Section Two: Colors and Consistency



1. Once you have your combined mixture, this will be your starting consistency. Break it up into separate bowls for each desired color. Think about each color, how much icing do you need for it? You won't need as much icing for flowers as you will to flood the base of each cookie, so plan accordingly.
2. Start with one bowl and cover the rest with plastic wrap or a wet paper towel to avoid hardening. Begin adding a few drops of water, less than 1 tsp. at a time to your bowl, add drops of food coloring and combine until smooth. If you want a line and flood in the same color, make the line consistency first, put just under half of it into a pastry bag, then continue with the rest in the bowl until you reach the flood consistency. The consistency types are below:
 - a. Line Consistency: This is what you used on your practice sheets. It is thick enough that it holds its shape but makes a smooth line.
 - b. Flood Consistency: Drizzled into your bowl, the surface should return to smooth within 15-20 seconds. The thinner you make it, the smoother your cookie top will be, BUT thin icing is harder to control and takes longer to dry.
 - c. Writing Consistency: Just a bit thinner than line consistency. If you drizzle it off a spoon, it should fall in a slow and connected drizzle.
 - d. Flower, leaf, and detail Consistency: This is the thickest of your mixes. You shouldn't have to add any water, the liquid from the gel food coloring will be enough.
3. Work with each bowl until all consistencies and colors are made. Let your bowls sit with a wet paper towel over them for 10 minutes to bring the air bubbles to the surface. Pop bubbles with spatula and fill into pastry bags. Wait to cut the tips of each bag, until you're working with it. Just a tiny cut needs to happen with line, and detail bags. Be careful not to cut too big of a hole with your flood colors or it will make a mess real quick! The icing will last several hours in the bags before they begin to separate, though I'd recommend you use them as soon as you can.