

## Gluten Free Royal Icing



Royal icing is that wonderful icing you see on bakery sugar cookie cut-outs. It's also a popular choice for cakes, and is commonly used to hold together gingerbread houses. It will dry to a beautiful matte finish. When fully dry, cookies topped with royal icing can be stacked or packaged as gifts.

Makes: Enough to frost 24 (or more) average-sized cookies.

### INGREDIENTS:

- 4 cups confectioner's sugar
- 4 Tbsp. gluten free meringue powder
- 1 tsp. vanilla
- 6 Tbsp. warm water + additional as needed to thin icing to desired consistency

### LET'S GET STARTED!

1. To a large mixing bowl, add the confectioner's sugar and meringue powder. Whisk together.
2. Add vanilla and 6 Tbsp. water.
3. Mix for about 6-7 minutes or until thick and creamy. At this point you have a stiff consistency icing.
4. To thin the icing to reach a medium or flood consistency, add water in *small* amounts until you have reached the desired consistency.

**Tip #1:** Royal icing will develop a crust quickly. Even pastry bag tips will dry and clog if not kept moist. So, as you are working, make sure to cover bowls of icing and pastry bag tips with a damp cloth.

**Tip #2:** When using royal icing to decorate cookies, I prefer a #2 tip to edge, and a #2 or #3 to flood.