

# Royal Icing

## Ingredients:

- 3 cups INDIA TREE Fondant & Icing Sugar
- 1 tablespoon meringue powder
- 1/4 cup HOT water
- Optional: INDIA TREE Natural Decorating Colors

## Instructions:

1. Measure sugar and meringue powder into medium sized bowl.
2. Sift the sugar/meringue powder mixture into a mixing bowl with whisk attachment, about one-half cup at a time.
2. Add HOT water to mixture while mixing at medium speed until icing forms peaks when whisk is lifted out.
3. Use immediately or store at room temp in airtight container. Stir to restore original consistency. While working with icing, cover bowl with damp cloth or plastic wrap to prevent drying.

## To Color:

4. Add coloring a drop at a time, mixing well after each addition, until you have achieved the desired hue. Keep in mind that the color will deepen a shade or two as it dries.
5. To thin icing for flooding, add more HOT water, a few drops at a time and stir.



Nature's Colors