

ROYAL ICING USING MERINGUE POWDER

INGREDIENTS:

1/2 cup cold water
1/4 cup LorAnn Meringue Powder
4 cups confectioners sugar (16 ounces)
LorAnn Gel or Powder Food Coloring, as desired

OPTIONAL: Flavor with 1/4 to 1/2 teaspoon LorAnn Super-Strength flavor of choice OR 1 teaspoon LorAnn Bakery Emulsion of choice.

TIP: Add 1 to 2 teaspoons LorAnn Vegetable Glycerine to add shine and help retain moisture.



DIRECTIONS:

1. Beat 1/4 cup meringue powder into 1/2 cup cold water until peaks form.
2. Beat in 4 cups sifted confectioners sugar until desired consistency.
3. Add more sugar for stiffer icing. Add flavoring, as desired.
4. Tint with coloring, as desired.
5. If not using immediately, cover bowl with a damp paper towel and then with plastic wrap. Icing can be chilled for up to 2 days.

Makes about 3 cups