



Royal Icing

INGREDIENTS:

4 c. powdered sugar
3/4 cup water
3 Tablespoons meringue powder
1/2 teaspoon clear vanilla

DIRECTIONS:

Beat together all ingredients, adding powdered sugar gradually until it becomes a thick glaze consistency.

This is what you will flood the centers of your cookies with, and it takes some practice to get a feel for how thick it should be.

Divide into bowls and color with gel food colors (if multiple colors are desired)

Put half of each color into bags fitted with #3 decorating tips.

Add powdered sugar to the rest of each color until stiff peaks form.

This is what you will outline your cookies with.

Place each outline color in bag fitted with #2 decorating tips.



Let cookies cool completely



Use thick icing to outline each cookie



Flood the interior of the cookie with the thin flooding icing- use toothpicks to spread to edges if needed.



Decorate with sprinkles or by piping other colors on top.