

Royal Icing

Edited from Cakewhiz

4 cups Icing Sugar

6 tablespoons Water, warm but not hot

3 tablespoons Meringue Powder

1 tablespoon Light Corn Syrup

2 teaspoons Vanilla, or other extract for preference

Assorted Gel Food Colourings

Sift the icing sugar and set aside.

Beat the water and meringue powder for about 1 minute, until white and frothy.

At a medium to medium-high speed beat in the syrup and vanilla, and then the sugar.

Now beat on high speed until the icing becomes thick and peaks start forming. This is the thick stage. Water can be added **1/4 teaspoon** at a time to thin it out.

Divide into different bowls and beat in desired colours.

Pipe thicker consistency icing around the cookies, and then flood the cookies with a thinner consistency icing and spread with a toothpick.

If you are using candy pieces be sure to apply before the icing sets. Allow time for everything to settle and to firm up before storing. **Make about 2 cups.**