

Royal Icing Snowflakes

Recipe adapted from Wilton

Royal Icing Snowflake Ingredients:

- 1 & 1/2 tablespoons Meringue Powder
- 2 cups sifted Confectioners' Sugar
- 3 tablespoons warm Water
- Piping Bags
- Piping Tips - size 2 & 3
- Cookie Sheets
- Wax Paper
- Sanding Sugar (optional)
- Luster/Disco Dust (optional)

Royal Icing Snowflake Directions:

1. Place templates onto a flat cookie sheet and tape down. Tape Wax Paper on top of the templates.
2. Make sure the bowl and whip from your stand mixer is completely clean and grease-free. If necessary, wipe down with a paper towel and lemon juice.
3. Place the Meringue Powder, Confectioners' Sugar and Water in the bowl of your stand mixer and whip on low until incorporated. Raise the speed to medium-low for 7-10 minutes until stiff peaks form.
4. Scoop Royal Icing into a prepared piping bag with tips. Use size 3 for the large snowflakes and size 2 for small snowflakes.
5. Pipe snowflakes onto the wax paper. You can sprinkle Sanding Sugar or Luster Dust onto the snowflakes for a little sparkle. Let them air dry overnight. Gently remove from the wax paper using a small offset spatula or pairing knife. Store in an airtight container until use. Do not store in the refrigerator. Place onto the frosting just before serving.



