

## Royal Icing



from [Created by Diane](#)

Royal Icing can be used to [outline and fill in cookies](#),

to make [toppers for cupcakes](#),

to make your own sprinkles and more.

I have read MANY posts on Royal Icing from Callye of [Sweet Sugarbelle](#) and Bridget of [Bake at 350](#).

I have used a royal icing a handful of times but am finally getting the hang of it.

I have used Glaze Icing for years.

2 lbs confectioner's sugar  
1/3 cup meringue powder  
3/4 cup water  
2 teaspoons vanilla extract

I found these wonderful portions on Callye's blog.

Place Sugar and Meringue Powder in mixer with whisk attachment and mix it so it's blended. Add 3/4 cup water and vanilla extract and mix on medium low until it's combined about 3-5 minutes. Then turn mixer on high and mix until it's stiff and fluffy.

Now you add the amount of water you need for the consistency you'd like to work with. I love Callye's 20 second icing:

Here is Callye's 20 second icing video: which I love using for outlining and filling in.  
<http://www.youtube.com/watch?v=-WkbY2LXC4s&feature=plcp>

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