

Royal Decorating Icing

This is a great all-purpose decorating icing—for everything from gingerbread houses to cookies! Courtesy of Chris Mckone.

1 lb. powdered sugar
5 T. meringue powder, or 2 large egg whites
1 drop lemon extract
5 T. water

In the bowl of an electric mixer fitted with the paddle attachment, combine all ingredients on low speed. Mix until fluffy yet dense. Use icing immediately, or transfer to an airtight container. Beat well with a spatula before using. To thin royal icing for flooding, stir in additional water 1 teaspoon at a time. Test consistency by lifting spoon and letting icing drip back into bowl; a ribbon of icing on the surface should remain for 5 to 7 seconds before settling back. To decorate gingerbread cookies, fill pastry bags with icing (thicker for outlining, thinner for flooding). While icing is still wet you can further decorate with sanding sugar or dragees. Let dry completely (overnight is best) before removing stray sanding sugar crystals or before packaging.