

3-INGREDIENTS ROYAL ICING



Royal Icing is commonly used to decorate cookies. Many recipes are available depending on the preferences of different cookie decorators, but this easy and reliable 3-ingredients recipe is a great place to start.



Ingredients:

- 4 cups Powdered Sugar
- ½ cup Water
- 3 Tbsp Chefmaster Deluxe Meringue Powder

Tools & Utensils:

- Measuring Cups
- Bowls
- Flour Sifter
- Stand Mixer with a whisk
- Spatulas
- Decorating pastry bags or Icing Squeeze Bottles

Preparation:

1. Measure water and add to a bowl.
2. Sift Powdered Sugar into a bowl.
3. Stir Chefmaster Deluxe Meringue Powder into water with a hand whisk or a spatula until well incorporated.
4. Add meringue mixture to the bowl of your stand mixer equipped with a whisk attachment.
5. Slowly add sifted powdered sugar ½ cup to 1 cup at the time into the mixer bowl while stirring on low speed (#1 or #2 depending on your mixer brand)
6. Increase the mixer speed to medium/low (#3 or #4 depending on your mixer brand) and mix until the icing forms small peaks (approx. 4 to 10 minutes depending on your mixer).
7. Use a spatula to remove royal icing from mixer bowl and separate in as many bowls as colors you want to make.
8. It is now time to adjust your icing consistency in each bowl using water depending on what you want to use it for:
 - Base icing (for flooding or dipping):
 - Add 1 tsp to ½ Tbsp water into your bowl and incorporate it slowly into your icing using a spatula. Do not use a whisk or turn too fast as this would create bubbles in your icing.
 - Keep adding water until you reach a consistency similar to honey

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- when the icing drips from the spatula into the bowl.
- Try the "10 seconds test" by pulling your spatula above your bowl and let the icing drip in the bowl if the surface of the icing becomes smooth again in approx. 10 seconds, your flooding icing is ready to use. If not, keep on adding water 1 Tbsp at the time until you reach the desired consistency/pass the 10-second test.
 - Piping Icing (for walls and other decorating details)
 - Add water 1 tsp at the time and mix by hand with a rubber spatula until you reach a consistency similar to toothpaste.
 - Try the "soft peak" test by pulling your spatula above your bowl. The icing should pull upward and hold stiff on its own. If you added too much water and your icing does not create soft peaks, add powdered sugar ½ to 1 Tbsp at the time until you reach the correct consistency.
9. Color your icing as desired using either Chefmaster Liqua-Gel® or Chefmaster Gel food coloring. Remember that Chefmaster food coloring are really concentrated and only add a small amount at a time.
- For dark colors such as Red, Black and Navy blue we recommend not oversaturating the icing with colors. Those colors need to "bloom", meaning they become darker with time. It is best to let your dark color icing sit overnight in your bowl tightly covered with plastic wrap so there is no air between the icing and the film.
10. Pour your icing inside either a pastry bag (with or without tip) or a squeeze bottle.
11. Use for decorating as desired.

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