



MARTA TORRES

Royal Icing Cookie Art

ROYAL ICING Recipe by MARTA TORRES

Ingredientes:

- 1 kg of icing sugar
- 50g of Merengue Powder
- 1/4 tsp of cremor tartare
- 132 g water (if your sugar has too much corn starch, you may need to go up to 140g)



How to make:

Mix all the dry ingredients in the mixer bowl and beat at low speed

Add water with the Merengue Powder already dissolved on it. Mix using the speeds 1 ~ 2 for 4 to 5 minutes, or until stiff peaks form

Notes: **Royal Icing Cookie Art**

- the beating time may change according to the speed used to beat and type of mixer
- The amount of water might be affected by the type of sugar used (if in USA Domino 10X works perfectly), if so add a few additional drops of water
- If the humidity on the environment is too high, you may need to reduce the water by a few drops (approximately 5 ml)
- If the South Africa you can use "Active White" rather than Merengue Powder and use it as in my recipe.