



Royal Icing

Stiff Royal Icing:

43g Egg Whites

290-300g **Baker's Mate Confectioner's Powdered Sugar**

optional: few drops of lemon juice, vinegar or pinch of cream of tartar

Procedure:

1. Combine egg whites and sifted **Baker's Mate Confectioner's Powdered Sugar** in a bowl. Beat at low speed then increase to medium, about 4 minutes. Use paddle attachment if using stand mixer.

Note: If the icing is too stiff, add egg white (a teaspoon at a time)
If the icing is too soft, add confectioner's sugar

Soft Royal Icing for Runouts and Color Flow:

70g Egg Whites

370g **Baker's Mate Confectioner's Powdered Sugar**

optional: few drops of lemon juice, vinegar or pinch of cream of tartar

Procedure:

1. Combine egg whites and **Baker's Mate Confectioner's Powdered Sugar** in a bowl. Beat (medium speed for stiff royal icing and low speed for runouts and color flow) to the desired consistency, about 4 minutes.

Note: If the icing is too stiff, add egg white (a teaspoon at a time)
If the icing is too soft, add confectioner's sugar

