

# Royal Icing using egg white powder **RECIPES**

## **Ingredients**

1 kg pure icing sugar

*(If using normal icing sugar, use a good quality with a low cornflour content.*

*Bundaberg brand is good)*

22gms egg white powder.

*(You can add a couple grams less or more for a softer or harder bite)*

150ml TOTAL of water and lemon juice. For a balanced tang use 70ml water/80ml lemon juice

*(You can use any of your favourite flavours like vanilla or almond too)*

## **Directions**

Place all ingredients in your mixer. Mix on slow for one minute so mix combines without puffs of icing flying everywhere. Turn up to a medium speed for about 4 minutes till combined and plump. The ideal stiff icing looks fluffy.

**Additional notes** – *Do not over mix. Adding too much air in it causes quicker separation with your coloured mix.*

*You are looking for a stiff consistency. You are looking for a thick mix, peaks and holds its own shape completely.*

*If your icing has big, hard lumps, try to break these up a little to ensure they are mixed well.*

*You can sift your icing, but a quicker method is to blitz it in your food processor to break up any big lumps.*

*Your icing is white, but when piped on cookies, they can draw the butter in resulting in a yellow tinge after a few days. To avoid this add a few drops of white food colouring to your icing and it will be bright white.*

*Try to use colourless flavours. If using vanilla extract you will notice it is a brown colour. Add some white food colouring to your batch of icing while mixing to eliminate a discolouration. I recommend Americolor or ChefMaster. ( A range of colours also available to purchase on our website)*

*Many colours are available and they produce strong, vibrant colours. RI highlighted with dusting powders or air brushed when dried creates amazing character to your work.*

*Do not leave RI in open air as it will begin to crust.*

*Royal icing can be stored on the bench for about a week and in the fridge for longer.*

*You can freeze royal icing up to 3 months. Place in an air tight container and lay glad wrap on the top of the icing that it is touching. This will eliminate any surface crusting while being frozen.*

*When you want to use it, take it out to thaw before using it. Mix it thoroughly and use as normal.*

*Using a fan or dehydrator, the results, when dried are smooth with a matte to satin finish.*

cutter  
CRAFT