

SEMI SWEET DESIGNS'

Royal Icing

GUIDE TO
PERFECT CONSISTENCY

INGREDIENTS



5 TBSP
Meringue Powder



1 TSP
Vanilla Extract



1-2 TBSP
Light Corn Syrup*



2 LBS
Powdered Sugar



1 CUP
Water



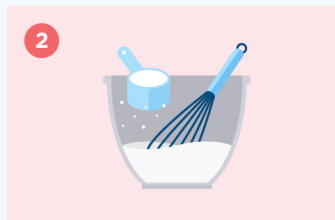
1 TSP
Glycerin*

RECIPE FROM SEMISWEETDESIGNS.COM

MIXING INSTRUCTIONS



1 In the mixer bowl, hand whisk **Water**, **Light Corn Syrup**, **Vanilla Extract**, and **Meringue Powder** until foamy.



2 Add **Powdered Sugar** and hand whisk the mixture until soupy.



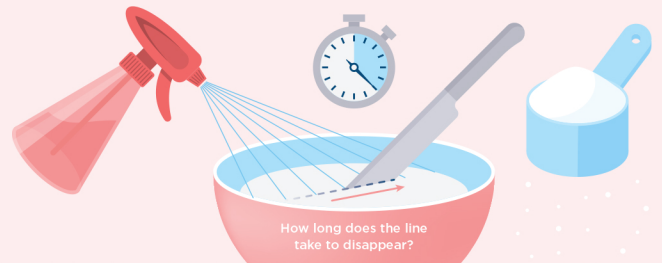
3 With the paddle attachment, beat the mixture on medium-high for about 4-6 minutes. Mix until the icing forms **stiff peaks**.



4 Scoop out the desired amount of royal icing from the mixer and place in separate bowls to color and thin down.

THE TIMING METHOD

To determine the icing consistency, use the **timing method**. That is, after dragging a line in the icing with a knife (or any kind of utensil), count the number of seconds it takes for the line to fully disappear.



ADD WATER TO THIN

ADD POWDERED SUGAR TO STIFFEN

ICING CONSISTENCY



STIFF
Ready when icing peaks



PIPING



MEDIUM



FLOOD



25+
Seconds to disappear



15
Seconds to disappear



8-10
Seconds to disappear



Flowers & Leaves



Lettering



Outlining



Flooding



Ruffles



Line Work



Flooding



Wet-On-Wet



Stenciling

ICING TIPS & TRICKS



DRY WITH FAN OR DEHYDRATOR

This added airflow will speed up the dry time and leave a shiny icing surface.



WHITE FOOD COLORING

Adding this to your icing in the beginning will make your icing whiter and possibly help prevent color bleed.



EASY ON THE COLOR GEL

Start with small amounts of color gel. Dark colors develop over time. Adding too much gel will make icing colors bleed.



*CORN SYRUP AND/OR GLYCERIN

Adding these optional ingredients will make for a softer bite, but still remain hard enough to handle.