

MAPLE ROYAL ICING

INGREDIENTS

- 4 cups Confectioner's Sugar
- 3 tbsp Meringue Powder
- 7 tbsp Water
- 1/2 tsp Maple Extract
- Food Coloring (optional)

INSTRUCTIONS

1. Using a hand or stand mixer beat all ingredients together until icing consistency is reached. Use a spoon to test the consistency. Royal icing should drizzle down and smooth out. If the consistency is too thick then add more water, if it's too thin add more confectioners sugar.

2. If you are using multiple colors to decorate your cookies, divide your icing into separate smaller bowls and use food coloring to achieve the desired icing color.

3. Put your icing into piping bags fitted with the desired tip and have fun decorating

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