

royal ICING

INGREDIENTS

2 cups Domino®
Confectioners Sugar
1 1/2 tbsp meringue powder
3 tbsp warm water
assorted food coloring



Pick your royal
icing colors!

INSTRUCTIONS

In a bowl, with mixer at medium speed, beat confectioners' sugar, meringue powder and warm water until stiff peaks form, about 5-7 minutes. If icing is too thick, add a couple drops of water. If icing is too thin, add additional confectioners' sugar, and continue beating until desired consistency. Tint icing with desired food coloring. Using pastry bag with decorator tip, decorate as desired or follow our decorating tips on the next page.

Makes about 1 1/2 cups.