



# Sweet Cookie Journey



## Royal Icing Recipe

### Ingredients:

2 lb Sugar 10x - Confectioner Sugar  
5 tbsp Meringue Powder  
1 tbsp Vanilla or Almond Extract  
3/4 cup water

### Prep your Ingredients

#### Mixing Bowl

Sugar &  
Meringue Powder

#### Wet Ingredients:

Extract & Water  
(In a cup or small bowl)

### Lets Begin:

In a mixing bowl with paddle attachment, mix on low sugar and meringue powder  
In a cup place Extract & Water, mix well  
While sugar is mixing add your wet ingredients  
Continue mixing on low until it comes together  
Raise the speed to medium for about 3-5 minutes until it looks fluffy

The icing can be place on a airtight container.

### Enjoy

*You can use any flavor you like (make sure is oil free)*



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