

# Meringue Royal Icing



## Ingredients

2 cups confectioners sugar

2 1/2 tablespoons water

2 teaspoons corn syrup

1 teaspoon pasteurized meringue powder

food coloring if desired

## Instructions

In a medium bowl, stir together confectioners sugar, water, corn syrup and meringue powder until smooth and glossy. If icing is too thick, add water; if it is too thin, add more confectioners sugar.

If you are wanting different colors- divide into separate bowls and add food coloring to create your desired colors. Scoop into piping bags to pipe and decorate as desired

Icing will harden on cookies, it takes about 10 minutes to dry.

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