

Royal Icing with Meringue Powder

This recipe is used for border piping techniques, embroidery, icing cakes, and attaching dry decorations to the surface of the rolled fondant.

This is the recipe we will use in Nicholas Lodge classes.

Ingredients:

Water (tepid)	80g
Meringue Powder	35g
Powdered Sugar (10X if available)	500g

1. Combine water and meringue powder and mix to dissolve and strain into mixing bowl.
2. Using a heavy duty stand mixer fitted with the paddle attachment, add the powdered sugar to the mixing bowl.
3. With mixer on the stir setting, mix until combined.
4. Increase to speed 3 for 4 minutes.
5. Scrape out of mixer bowl and adjust the consistency. If too stiff add a little water just a few drops at a time.

Note: When piping with royal icing to form a shell or bead border, add glycerine to the royal icing to prevent it from drying too hard to eat. To 500g of royal icing add 12g (3tsp) of glycerine. Add the glycerine after the royal icing has been made. Only use this mixture for larger piping work...never use this for decorations piped onto wax paper, string work, color flow, etc. as it will not dry hard enough.

An alternative is to use commercial Royal Icing Mix; if wanting to use No.1 tip combine water and mix together, cover with wet towel and leave 15-20 minutes to dissolve powdered sugar; if this is not done the icing will be too gritty.

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Royal Icing with Dried Egg Whites

This recipe is used for items piped on waxed paper (lace points, filigree, color flow, pressure piping, extension, and string work) or for fine piping work using No.00, No.0, or No.1 tips and what I prefer to use when flooding cookies.

Ingredients:

Water (tepid)	80g
Albumen Powder (Dried Egg Whites)	15g
Powdered Sugar (10X if available)	500g

1. Add the dried egg whites to water, stir well, and leave for 20 min to dissolve.
2. Strain into mixing bowl of powdered sugar, combine, scrape down bowl and cover with wet towel for 30 min.
3. Mix on slow speed for 4 min.



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