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Glazing Icing

This frosting does not use egg whites, but milk and corn syrup to moisten the powdered confectioner's sugar. Some individuals prefer this icing for the shiny finish that it leaves on the cookie. Mix the frosting, remove the desired amount for piping, then thin the remainder with additional teaspoons of corn syrup until flooding consistency is reached.

- 2 cups confectioner's sugar, sifted
- 4 teaspoons milk
- 4 teaspoons light corn syrup
- 1/2 teaspoon almond or vanilla extract

Mix all ingredients together in a bowl, and beat until smooth. If too thick, add additional teaspoons, one at a time, of the corn syrup. If too thin, add additional powdered sugar and mix until smooth.

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Royal Icing – with Powdered Egg Whites

	Confectioner's Sugar	Powdered Egg Whites	Warm Water*	Lemon Juice or Vanilla or other Extract
For Piping	2 cups (1/2 pound)	1 teaspoon	3 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)
For Flooding	2 cups (1/2 pound)	1 teaspoon	6 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)

* Starting amount; you may need to add more, especially if you use an extract rather than lemon juice.

Royal Icing – with Liquid Pasteurized Egg Whites

	Confectioner's Sugar	Liquid Pasteurized Egg Whites	Warm Water*	Lemon Juice or Vanilla or other Extract
For Piping	2 cups (1/2 pound)	3 tablespoons	1 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)
For Flooding	2 cups (1/2 pound)	3 teaspoon	3 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)

* Starting amount; you may need to add more, especially if you use an extract rather than lemon juice.

Royal Icing, (continued)

Royal Icing – with Meringue Powder¹

	Confectioner's Sugar	Meringue Powder	Warm Water*	Lemon Juice or Vanilla or other Extract
For Piping	2 cups (1/2 pound)	4 teaspoons	3 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)
For Flooding	2 cups (1/2 pound)	4 teaspoon	6 tablespoons	1 tablespoon (lemon juice) or 1/2-1 teaspoon (extract)

* Starting amount; you may need to add more, especially if you use an extract rather than lemon juice.
¹ In the book, the quantity of meringue powder is misprinted; it is correct as noted here in this reprint.

The method for making the icing is the same no matter what type of egg-white product you've used:

1. Combine all ingredients in the bowl of your electric mixer.
2. Beat on high for 5 minutes if you're using an electric stand mixer or for 10 minutes if you're using an electric hand mixer. (If your mixer has multiple attachments, use the paddle).
3. When you reach the desired consistency, it's important that you immediately cover the mixture (it dries out quickly) or divide it into separate airtight containers for coloring.

Use the water amounts in our icing recipes as starting points, but be prepared to adjust them depending on the weather or even your kitchen temperature. Be aware that the amount of water you add to the icing may change slightly every time you make it.