



## Royal Icing

correct consistency for covering a cake or piping borders



10g Meri-white  
100ml Water  
500g Icing sugar

Sieve your icing sugar, this is essential to avoid lumps which will make the icing difficult to pipe

In a bowl with a beater first add water followed by Meri-white, mix for a few minutes just to combine, scrape down, now carefully add the icing sugar a little at a time, when all the sugar is has been absorbed, scrape down again then beat on a medium to high speed for about 5 minutes to incorporate plenty of air. This will make a firm but fluffy icing which is easy to pipe. This icing is good for piping shells, scrolls, ropes, basket weave and flowers.

**Tip:**  
If you do not incorporate plenty of air the icing will be too stiff and difficult to pipe.

**Tip:**  
Left over Royal Icing can be kept in an airtight container in a cool place.

## How To Thin Royal Icing

use to get the correct consistency for writing inscriptions

1 Teaspoon of Meri-white  
1 Tablespoon of water

In a small bowl mix together the water and meri-whites with a spoon just to combine.

Add to thick Royal Icing in order to make it thinner, this is done by adding very small quantities at a time to achieve a smooth mixture which only just holds its shape.

**Tip:**  
If you are piping an inscription in a dark colour, pipe it in white first, not only is this easy to remove but it prevents the dark colour from leaching out of the icing onto the cake surface and looking unpleasant.

**Tip:**  
If you need to colour your icing, it is better to use a paste, rather than liquid or powder as these will alter the consistency.

**Tip:**  
If the icing is too thick the lettering will break during piping, if it is too thin it will flood out and spoil your inscription.