

Royal Icing

Easy royal icing recipe perfect for decorating cookies and cakes. Made with egg whites, powdered sugar, and lemon juice in just 5 minutes.

5 min

PREP

5 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Royal Icing

Ingredients

- 2 egg white
- 10 oz powdered sugar
- 4 tsp fresh lemon juice

Instructions

1 Prepare the Base

Place 2 egg whites and 4 teaspoons lemon juice in a clean, dry mixing bowl. Whisk by hand or with electric mixer on low speed until slightly frothy, about 30 seconds.

- 2 Sift 10 oz powdered sugar through a fine-mesh strainer to remove any lumps.

3 Build the Icing

Add one-third of the sifted powdered sugar to the egg white mixture. Whisk on medium speed until completely smooth, about 1 minute.

- 4 Add another third of the powdered sugar and whisk until smooth, about 1 minute more.

- 5 Add the remaining powdered sugar and whisk on medium-high speed until the icing is bright white and holds stiff peaks when you lift the whisk, about 2-3 minutes.

6 Adjust Consistency

Test consistency by lifting the whisk - the icing should hold its shape but still be pipeable. Add 1 teaspoon water at a time if too thick, or 1 tablespoon powdered sugar if too thin.

- 7 Use immediately or press plastic wrap directly onto the surface to prevent crusting. Store covered at room temperature for up to 3 days.

Tips

Use room temperature egg whites for easier mixing and better volume - separate eggs when cold, then let whites come to room temperature.

Sift your powdered sugar before adding it to prevent lumps and ensure a smooth, professional finish.

Cover your royal icing with a damp cloth or plastic wrap pressed directly onto the surface to prevent crusting while working.

For flooding cookies, test the consistency by drawing a knife through the icing - it should smooth over within 10-15 seconds.

When coloring royal icing, use gel food coloring instead of liquid to maintain proper consistency and achieve vibrant colors.

Allow each layer of royal icing to dry completely (4-6 hours) before adding additional decorative elements on top.

Store decorated items in a cool, dry place as humidity can cause royal icing to become soft and sticky.

For best results, use royal icing within 24 hours of making, though it can be stored refrigerated for up to one week.