

Şerit Glazür

Learn to make perfect royal icing for cookies and desserts. This easy 3-ingredient recipe creates smooth, glossy glaze in just 5 minutes.

5 min

HAZIRLIK

5 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Şerit Glazür

Malzemeler

- 2 egg white
- 300 g powdered sugar
- 1 tbsp fresh lemon juice

Yapılış

- Prepare the Base**

Separate 2 eggs, keeping only the whites in a clean, dry mixing bowl. Ensure the egg whites are at room temperature and contain no traces of yolk.
- Add 1 tablespoon of lemon juice to the egg whites.
- Create the Initial Mixture**

Beat the egg whites and lemon juice together with an electric mixer on medium speed until frothy and well combined, about 1 minute.
- Sift 300g of powdered sugar through a fine-mesh strainer to remove any lumps.
- Build the Icing**

Add the sifted powdered sugar to the egg white mixture in three additions, beating well after each addition until smooth.
- Continue beating on medium-high speed until the icing turns bright white and holds its shape when the beaters are lifted, about 3-4 minutes total.
- Finish the Icing**

Use immediately for glazing or transfer to an airtight container if storing for later use.

İpuçları

Sift your powdered sugar before using to ensure a completely smooth icing without any lumps that could clog decorating tips.

Use gel food coloring instead of liquid to avoid thinning the icing consistency and to achieve more vibrant colors.

Cover your royal icing with a damp cloth when not in use to prevent it from forming a skin on the surface.

Test the consistency by lifting the whisk - the icing should ribbon back into itself and disappear within 10-15 seconds for flooding consistency.

Work in a low-humidity environment when possible, as moisture in the air can prevent royal icing from setting properly.

Add flavoring extracts sparingly - start with 1/4 teaspoon and adjust to taste, as too much can thin the icing.

Allow each layer of icing to dry completely before adding additional decorative elements to prevent colors from bleeding together.

Store decorated cookies in single layers separated by parchment paper to prevent sticking and damage to your designs.