

# de leukste taarten shop



## Royal Icing

A nice icing to cover your cake with and pipe beautiful decorations or the perfect glaze to decorate your cookies with: read this recipe to find out how you make it.

## Boodschappenlijstje

---



FunCakes Mix for Royal Icing 900g

F10555  
€7.19



Patisse Flour Sieve 250g

P02405  
€9.85



## **Ingredients**

- 500 g FunCakes Mix for Royal Icing
- 60 ml water

## **Tools**

- Patisse Flour Sieve RVS 250 g
- Mixing bowl
- Mixer

## **Step 1: Make the icing**

Sift 500 g of FunCakes Mix for Royal Icing with the Patisse Flour Sieve RVS and combine with 60 ml of water for a stiff consistency. Mix gently for about 7-10 minutes until the icing turns white, loses its shine, and forms peaks that hold their shape. Be cautious when using a hand mixer to avoid it getting stuck!

## **Step 2: Decorate with this Royal Icing!**

*This recipe was made possible by FunCakes.*