



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 900 g

F10555
€7.05



Patisse Flour Sieve RVS 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.