

Royal Icing 2

3 tablespoons meringue powder
4 cups (1 lb) powdered sugar
6+ tablespoons water
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract, optional

Beat all ingredients together until stiff peaks form (about 10 minutes). Divide into separate containers, depending on how many colors you plan to use. Mix in food coloring. Add water to thin each color out so that when it runs off the spoon it quickly dissolves back into the remaining icing within 10 seconds. Add powdered sugar if need to thicken. Pour into squeeze bottles and decorate cookies.

Source: [Karen's Cookies](#)