

Royal Icing recipes

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Real pasteurised egg white recipe royal icing

60g egg white
2 teaspoons of lemon juice
500g sieved icing sugar

Total mixing time 4 minutes

Meri-Whites recipe for royal icing

20g powdered Meri-Whites
133ml of room temperature water
750g - 800g sieved icing sugar

Total mixing time 5 minutes

Fortified Albumen Powder recipe for royal icing

15g fortified albumen powder (this must be first reconstituted with water as per the instructions on the packing)
455g icing sugar

Total mixing time 5 minutes