



WHITE ICING MIX

WHITE ICING

MAKES 3 1/2 CUPS ROYAL WHITE ICING OR 1 1/2 CUPS COOKIE GLAZE

YOU'LL NEED

ROYAL WHITE ICING

1/2 CUP COOL WATER

COOKIE GLAZE

1/4 CUP COOL WATER

DIRECTIONS

1. COMBINE mix with water and stir until smooth. Beat at low speed for 2 minutes. Increase speed and beat until light and fluffy, about 5 minutes.

2. APPLY to cooled baked goods.

3. KEEP unused portion covered with a damp towel as you decorate. Icing dries out quickly.

1. COMBINE mix with water and stir until smooth (the mixture will seem very dry at first). Add additional water, a teaspoon at a time, until glaze is the consistency of molasses or honey.

2. DIP cooled cookies into glaze, or drizzle it over them, then place on a wire rack for several hours to dry.

3. KEEP unused portion covered with a damp towel as you decorate.

FLUFFY FROSTING:

MAKES 3 1/4 CUPS FLUFFY FROSTING

Combine mix with 1 cup butter or shortening (we like to use 1/2 cup of each for best flavor and spreadability). Add 2 teaspoons vanilla (optional), then gradually beat in 1/4 to 1/3 cup water (use lesser amount for a stiffer frosting). Beat until fluffy, about 3 to 5 minutes.

For guidelines on baking at high altitudes, visit Bakewith.us/altitude



BAKING WITH JOY SINCE 1790

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WHITE ICING MIX



MAKES
COOKIE GLAZE
& ROYAL ICING

JUST ADD
WATER

NET WT 16 OZ (1 LB) 454g



SERVING SUGGESTION

WHITE ICING MIX

Nutrition Facts

about 35 servings per container
Serving size 5 tsp (13g)

Amount per serving
Calories 50

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 10mg 0%

Total Carbohydrate 13g 5%

Dietary Fiber 0g 0%

Total Sugars 13g

Includes 13g Added Sugars 26%

Protein 0g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CONFECTIONERS' SUGAR (CANE SUGAR, CORN STARCH), MERINGUE POWDER [POWDERED SUGAR, SUGAR, EGG WHITES, ARABIC GUM, AMMONIUM ALUMINUM SULFATE (FLAVOR ENHANCER), TRAGACANTH GUM, SALT, NATURAL FLAVOR], NATURAL VANILLA FLAVOR.

CONTAINS: EGGS.

DISTRIBUTED BY
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

WHITE ICING MIX

BEST IF BAKED BY:



how2recycle.info



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100% recycled fiber with a minimum of 35% post-consumer content.