



ROYAL WHITE ICING MIX

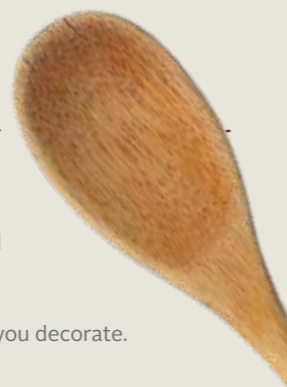
OUR SIGNATURE RECIPE FOR ROYAL WHITE ICING

YOU'LL NEED

1/2 cup cool water

- 1 • **COMBINE** mix with water and stir until smooth.
- 2 • **BEAT** at low speed for 2 minutes. Increase speed and beat until light and fluffy, about 5 minutes.
- 3 • **KEEP** unused portion covered with a damp towel as you decorate. Icing dries out quickly.

MAKES 3 1/2 CUPS ROYAL WHITE ICING



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.

MAKES 3 1/4 CUPS FLUFFY FROSTING

COOKIE ICING

Combine mix with 1/4 cup cool water, stirring 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. Dip cooled cookies into glaze, or drizzle it over them, then place on a wire rack for several hours to dry.

MAKES 1 1/2 CUPS COOKIE ICING

BAKER'S TIP

See our complete cookie decorating guide at KingArthurBaking.com/guides



OUR SIGNATURE RECIPE FOR ROYAL WHITE ICING MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



Sourced non-GMO. Learn more at KingArthurBaking.com/non-gmo



OUR SIGNATURE RECIPES

ICING MIX

Our mix makes a versatile cookie icing, frosting, or royal icing. A cookie decorating essential made easier and faster at home.

**PERFECT FOR
DECORATING**

Royal White



NET WT 16 OZ (1 LB) 454g

ROYAL 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, cornstarch), Meringue Powder (powdered sugar, sugar, egg whites, arabic gum, ammonium aluminum sulfate (flavor enhancer), tragacanth gum, salt, natural flavor), Natural Vanilla Flavor.

CONTAINS: Eggs.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
(800) 827-6836 | KingArthurBaking.com

Produced on equipment that also processes milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

100168M403F

208701



BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.