



Royal Icing



for Sweet Little Details

Perfect for pumpkin toppers, cookies, and all your holiday confections.

Ingredients:

- 4 cups powdered sugar, sifted
- 3 tablespoons meringue powder
- 6 tablespoons warm water (add more as needed)
- ½ teaspoon vanilla or almond extract (optional)
- Tint with gel colors and keep covered with a damp cloth to prevent crusting.

Directions:

1. Keep piping bags covered with damp towels between use.
2. Let transfers dry completely—about 24 hours.
3. Store in airtight containers with parchment between layers.
4. A little patience and a warm cup of tea make the process all the sweeter. 🍵

★ MRS. CLAY'S COZY TIPS:

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— Mrs. Clay



Cover with parchment paper and pipe atop
to create pumpkins for dessert toppers



compliments of

*Mrs.
Clay*