

Royal Icing Flowers Student Supply List

Tools from your kitchen

- Paper Towels or Napkins
- Reusable, disposable cloths (i.e. Handi-wipes™)
- Apron
- Several gallon-size plastic food storage bags for taking home soiled supplies
- Scissors
- Waxed paper
- Box to take home completed flowers

Decorating Supplies

- 8 Decorating bags (your choice, Parchment or Disposable)
- 1 each – tip # 3, 5, 12, 67, 70, 101, 104, 150, 352
- 2 each – tip # 16
- 3 each – tip # 1
- 6 couplers
- Piping Gel
- #7 flower nail

Royal Icing in the following amounts. (You will need a total of 2 recipes)

- ¼ cup brown – stiff consistency
- ¾ cups yellow – stiff consistency
- ½ cup white – stiff consistency
- ¼ cup green – thin consistency
- ¼ cup green – thin consistency with 1/8 teaspoon Piping Gel added
- ½ cup pink – stiff consistency
- ¼ cup light blue – medium consistency
- ½ cup dark blue – medium consistency

Royal Icing

This smooth, hard-drying icing is perfect for making decorations that last. It is also useful as a "cement" to fasten decorations together. Royal icing is edible, but not recommended for icing cakes.

Ingredients:

- 3 Tablespoons Wilton Meringue Powder
- 1 lb. (4 cups) confectioners' sugar (about 1lb.)
- 6 Tablespoons warm water*

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer). Recipe makes 3 cups.

NOTE: Keep all utensils completely grease-free for proper icing consistency.

* For stiffer icing, use 1 tablespoon less water.

**When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.