

Royal Icing

Ingredients:

- 1 1/2 cups pure icing sugar sifted
- 1 egg white plus additional egg white for the flooded cookie icing
- 1/2 teaspoon lemon juice or acetic acid

Method:

- Lightly whisk egg white and lemon juice together in a bowl. Gradually add icing sugar, whisking until smooth and combined. Add a drop of food colouring at a time until you achieve the desired colour.
- Add icing sugar or egg white as appropriate for the desired consistency.

Note. I have used an electric mixer here. If you find you are having problems with air bubbles use a hand whisk. An electric mixer may add too many air bubbles to make icing for more delicate piping work.

Sugar Syrup

Ingredients:

- 1 cup (250ml) water
- 1 cup (220g) caster sugar
- 2 tablespoons jam (optional)

Method:

- Place the water and sugar in a small saucepan.
- Stir over a low heat until the sugar dissolves. Bring to the boil and cook for 2 minutes.
- Add the jam until dissolved through. Remove from heat. Store in refrigerator in a clean jar.