



# Enhanced Royal Icing

Featuring Satin Ice Glucose Syrup & Royal Icing Mix

## INGREDIENTS:

- .5 oz Satin Ice Glucose Syrup
- 14 oz Satin Ice Royal Icing Mix
- Satin Ice Food Color Gel (if desired)
- 11.2 fl oz warm water
- Flavoring (if desired)
- ¼ tsp salt

## INSTRUCTIONS: Yields 14 oz (2 cups)

1. Add the Royal Icing Mix and warm water in a mixing bowl.
2. Mix for 1 minute on low speed with a paddle attachment.
3. Then mix for 4 minutes on low speed.
4. Add the Glucose Syrup and continue mixing for 1 more minute.
5. Add the salt and combine.
6. If desired, add food color gel and flavoring and mix well.
7. If the icing is too thick, add 1 tsp of water at a time until the desired consistency is achieved. If the icing becomes too thin, add 1 tbsp of powdered sugar until the desired consistency is achieved.
8. Use immediately, or store at room temperature covered with plastic wrap in an airtight container for up to 1 week. It can also be frozen for 3-4 months.



For more inspiration, visit [SatinIce.com](https://www.satinice.com)