



GETTING STARTED WITH ROYAL ICING MIX

Satin Ice Royal Icing Mix is fast and easy to make and is completely customizable from flavor, color and consistency. Mixes to a delicious and premium quality royal icing with a quick dry time and versatile workability.



THE BASICS

WHAT IS ROYAL ICING?

Royal icing is a versatile icing that has a subtle sweet flavor and dries hard.

WHAT DO YOU USE ROYAL ICING FOR?

You can use royal icing to decorate cookies, for string work on cakes, or even pre-piped decorations for your desserts.

WHAT ARE THE ESSENTIAL TOOLS NEEDED TO WORK WITH ROYAL ICING?

Spatulas, mixing bowls, piping bags, piping tips, scribe tool

CAN YOU ADD FOOD COLORING OR FLAVORING?

Yes, you can customize Satin Ice royal icing to reach your desired color and flavor. We recommend adding any color or flavorings before adjusting the consistency as the liquid may thin out the royal icing a bit.

NUTRITION:

Vegetarian, Gluten Free, Dairy Free, Nut Free, Kosher

STORAGE:

Keep sealed and store in a cool dry place.

WHAT IS THE CONSISTENCY OF THE ICING ONCE IT IS DRIED?

Royal icing dries completely hard so you are able to pick up pre-piped decorations or stack your decorated cookies. The end consistency is a firm crunch similar to a sprinkle.

HANDLING

RECIPE:

	In a 5 quart bowl	In a 5 quart bowl	In a 5 quart bowl	In a 5 quart bowl	In a 10 quart bowl	In a 10 quart bowl
YIELD	1 CUP	4 CUPS	8 CUPS	12 CUPS	16 CUPS	20 CUPS
WARM TAP WATER	0.75 fl oz	3 fl oz	6 fl oz	9 fl oz	12.5 fl oz	15.5 fl oz
ROYAL ICING MIX	7.2 oz	1 lb 12.8 oz	3 lb 9.6 oz	5 lb 6.4 oz	7 lb 3.2 oz	9 lb
TOTAL BATCH WEIGHT	8 oz	2 lb	4 lb	6 lb	8 lb	10 lb

INSTRUCTIONS:

- Add Royal Icing Mix and warm water in a mixing bowl.
- Mix for 1 minute on low speed with a paddle attachment; scrape down sides.
- Mix for approximately 6 minutes on low speed.
- Add color or flavor as desired.
- If too thick, add 1 tsp of water at a time until desired consistency is achieved.
- If too thin, add 1 Tbsp of powdered sugar until desired consistency is achieved.
- To achieve a flood consistency, add 1 Tbsp of water at a time.

CAN YOU ADJUST THE CONSISTENCY?

Yes, to thin out the royal icing, add small amounts of water until you reach your desired consistency. If you add too much water and the consistency becomes too thin, mix in more royal icing or add small amounts of powdered sugar.

HOW TO PREVENT AIR BUBBLES IN ROYAL ICING?

After you mix in flavor, color or water to thin down your royal icing, you may notice some air bubbles due to the motion of mixing. Cover the icing and let it sit for a while to allow the bubbles to rise to the surface. If you notice any air bubbles after you have flooded a cookie, immediately use a scribe tool or the pointy tip of a toothpick to gently pop the bubbles on the surface before the icing begins to dry.

HOW LONG DOES IT TAKE TO DRY?

Royal Icing will begin its setting process as it is exposed to air. It will take 12-24 hours in open air to dry completely. The more water that is added to the royal icing, the longer the drying time will be.

FOR MORE INFORMATION VISIT
www.satinice.com