



# White Icing

MIX



OUR HOLIDAY RECIPES

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## Royal White Icing

Delicious, perfectly textured icing is easy with our signature mix. Our classic white icing recipe starts with the best ingredients, already measured for you. All you have to do is stir, then start decorating your cookies!



### YOU'LL NEED

1/2 cup cool water

### MAKES 3 1/2 CUPS ROYAL WHITE ICING

- 1 • COMBINE** mix with water, stirring until smooth.
- 2 • BEAT** at low speed for 2 minutes, then increase speed and beat until light and fluffy, about 5 minutes.
- 3 • KEEP** unused portion covered with a damp towel as you decorate, icing dries out quickly.

### COOKIE GLAZE

Combine mix with 1/4 cup cool water, stirring until smooth (the mixture will seem very dry at first). Add additional water, a teaspoon at a time, until glaze is the consistency of molasses or honey. Dip cooled cookies into glaze, or drizzle it over them, then place on a wire rack for several hours to dry.

### MAKES 1 1/2 CUPS COOKIE GLAZE

### FLUFFY FROSTING

Combine mix with 1 cup butter or shortening (we like to use 1/2 cup of each for best flavor and spreadability). Add 2 teaspoons vanilla (optional), then gradually beat in 1/4 to 1/3 cup water (use lesser amount for a stiffer frosting). Beat until fluffy, about 3-5 minutes.

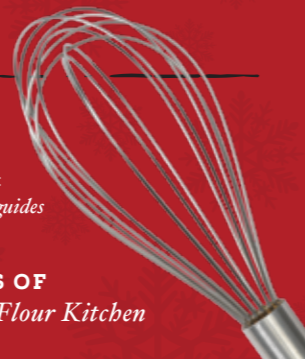
### MAKES 3 1/4 CUPS FLUFFY FROSTING

### BAKER'S TIP:

See our complete cookie decorating guide: [KingArthurFlour.com/guides](http://KingArthurFlour.com/guides)

### COMPLIMENTS OF

The King Arthur Flour Kitchen



## Royal White

ICING MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)

[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

100% EMPLOYEE-OWNED.  
100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.

Classic, smooth-textured icing for decorating cookies, cakes, and more; ideal for all your frosting needs.

PERFECT FOR DECORATING COOKIES



NET WT 16 OZ (1 LB) 454g

## Nutrition Facts

Serving Size 5 teaspoons (13g)  
Servings Per Container 35

Amount Per Serving	Glaze Mix	Mix Prepared
<b>Calories</b>	50	50
Calories from Fat	0	0
	% Daily Value**	
<b>Total Fat 0g*</b>	0%	0%
Saturated Fat 0g	0%	0%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	0%	0%
<b>Sodium 10mg</b>	0%	0%
<b>Total Carbohydrate 13g</b>	4%	4%
Dietary Fiber 0g	0%	0%
Sugars 13g		
<b>Protein 0g</b>		
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	0%	0%
Iron	0%	0%

\*Amount in Mix.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** Confectioners' Sugar (cane sugar, cornstarch), Meringue Powder (powdered sugar, sugar, egg whites, arabic gum, ammonium aluminum sulfate (flavor enhancer), tragacanth gum, salt, natural flavor, calcium lactate (preservative)), Natural Vanilla Flavor. **CONTAINS:** Eggs.

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
800 827 6836 | [KingArthurFlour.com](http://KingArthurFlour.com)

Produced on equipment that also processes milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY:



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