

Adult Take and Make: Edible Tales

Inventory: ¼ cup powdered sugar, 1 tbsp meringue powder, 2 cookies, 1 food-coloring pen

Please have the following on hand for completing the program: water, mixing bowls, whisk, and additional food coloring if desired

Note: this frosting recipe is to make 2 cookies, but our original recipe was inspired by the websites below. If you want to make a full batch, refer to those recipes. For the sugar cookies, we purchased our cookies ahead of time, but otherwise, make your favorite recipe!

- <https://sallysbakingaddiction.com/royal-icing/>
- <https://www.allrecipes.com/recipe/10197/royal-icing-i/>

Instructions:

1. Mix the powdered sugar and meringue powder together. Add 1 tbsp of room-temp water. Mix. If mixture is too thick, add 1 more tbsp of room-temp water.
2. Mix for about 1-3 minutes until mixture is thick and creamy.
3. Carefully pour/drizzle mixture over the cookie, spreading evenly. Be careful not to tilt! Mixture might fall over.
4. Stick in freezer for a minimum 2 hours.
5. Remove from freezer when frosting is solidified/mostly solidified again.
6. With your food-coloring pen, create your work of art. If you want more than one color, you will need to dig into your own food coloring collection- we used a paintbrush/q-tip for applying to the cookie.
7. Freeze again to firm up the frosting.
8. Enjoy!



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