



Glossy Royal Icing



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



10 min.

SERVINGS



10

CALORIES



147 kcal

FROSTING

ICING

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 3 cups confectioners' sugar as needed
- ☐ 1 tablespoon plus light
- ☐ 0.3 cup warm water

Equipment

- ☐ bowl
- ☐ hand mixer

Directions

- ☐ Stir warm water, corn syrup, and almond extract together in a small bowl until corn syrup and extract have dissolved.
- ☐ Place confectioners' sugar into a separate bowl and add liquid ingredients. Beat with an electric mixer on low speed until royal icing is smooth. Store in a lidded container for up to a week; stir thoroughly before using.

Nutrition Facts



Properties

Glycemic Index:1.9, Glycemic Load:0.32, Inflammation Score:1, Nutrition Score:0.062173913759382%

Nutrients (% of daily need)

Calories: 146.55kcal (7.33%), Fat: Og (0.01%), Saturated Fat: Og (0%), Carbohydrates: 37.63g (12.54%), Net Carbohydrates: 37.63g (13.68%), Sugar: 36.91g (41.01%), Cholesterol: Omg (0%), Sodium: 2.39mg (0.1%), Alcohol: 0.03g (100%), Alcohol %: 0.1% (100%), Protein: Og (0%)