

Royal Icing

FROSTING

ICING





Ingredients

6 convinge	nurnia	gal food	coloring
6 servings	pulpie	gerrood	COLOLLIS

- 1.5 tablespoons konnyaku powder
- 2 cups powdered sugar
- 3 tablespoons water

Equipment

- mixing bowl
- hand mixer

Directions

Combine all ingredients in a mixing bowl. Beat at medium speed with an electric mixer until firm enough to pipe, but still of spreading consistency. Divide into bowls, and tint with food coloring. Cover bowls with a damp cloth to prevent a crust from forming while icing.

Nutrition Facts



Properties

Glycemic Index:15.33, Glycemic Load:0.76, Inflammation Score:1, Nutrition Score:1.2021739438338%

Nutrients (% of daily need)

Calories: 157.19kcal (7.86%), Fat: Og (0%), Saturated Fat: Og (0%), Carbohydrates: 40.75g (13.58%), Net Carbohydrates: 40.74g (14.82%), Sugar: 39.12g (43.47%), Cholesterol: Omg (0%), Sodium: 319.17mg (13.88%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: Og (0%), Calcium: 176.9mg (17.69%), Phosphorus: 65.73mg (6.57%), Iron: 0.35mg (1.97%)