Cookie icing

Ingredients:

1 cup confectioner’s sugar sifted(powdered sugar)

1-2 Tablespoons milk (depending on thickness desired. Use less milk for dor design work.

1/4 tsp vanilla

Food color gel if desired

Mix all ingredients until smooth. Store unused icing covered in refrigerator for up to two weeks. This icing will not dry rock hard and help to keep sugar cookie cutouts soft for several days.

Royal icing

Ingredients:

4 cups Confectioners sugar sifted.

5 Tbsp water

3 Tbsp Meringue powder

Food color gel if desired

Mix all ingredients well using an electric beater. Beat on high for about 7 minutes. Store at room Temperature in an airtight container for up to two weeks. This icing will dry rock hard. Best used for gingerbread houses.