

Wicked Goodies
Gingerbread House Royal Icing Recipes

Mortar

¼	cup	Egg Whites (approximately 2 egg whites)
3 ½	cups	Confectioner's Sugar (16.3 oz) (462 grams)
½	teaspoon	Gum Arabic Powder (optional)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for stiff peaks.
- If you prefer to color your mortar brown (instead of using cocoa powder) I recommend *Americolor Chocolate Brown Soft Gel Paste Food Color*.
- For all other colors, I recommend *Chefmaster Liqua-gel Color*.

Chocolate Mortar

¼	cup	Egg Whites (approximately 2 egg whites)
2	cups	Confectioner's Sugar (9.3 oz) (264 grams)
½	cup	Cocoa Powder (2 oz) (56 grams)
½	teaspoon	Gum Arabic Powder (optional)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for stiff peaks.
- I recommend Ghirardelli 100% unsweetened cocoa powder.
- Hershey's cocoa powder will not yield a natural chocolate color or flavor.

Piping Icing

¼	cup	Egg Whites (approximately 2 egg whites)
3	cups	Confectioner's Sugar (14 oz) (396 grams)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for soft peaks.

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Thick Flood Icing

for harlequin designs and the dot candy effect

¼	cup	Egg Whites (approximately 2 egg whites)
2 ½	cups	Confectioner's Sugar (11.6 oz) (330 grams)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for a hard ribbon that disappears within 10 seconds if it's shaken.

Loose Flood Icing

for the dripping effect, ruffles, glazing, and filling contained areas

¼	cup	Egg Whites (approximately 4 egg whites)
2	cups	Confectioner's Sugar (9.3 oz) (264 grams)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for a soft ribbon that disappears within 10 seconds.

Dipping Icing

¼	cup	Egg Whites (approximately 2 egg whites)
1 ½	cups	Confectioner's Sugar (7 oz) (198 grams)
¼	teaspoon	Lemon Juice
¼	teaspoon	Vanilla Extract

- Look for a white icing that is as thin as poured fondant or donut glaze.