

Basic Icing Recipe

Ingredients:

Full batch (about 3 doz 2-inch cookies):

1 lb powdered sugar
6 tbsp + 1 tsp milk

Half batch:

8 oz powdered sugar
3 tbsp + ½ tsp milk



Directions:

1. Measure powdered sugar and dump into large mixing bowl (or bowl of stand mixer).
2. Turn mixer on lowest speed and slowly add the milk.
3. As it starts to come together, turn the mixer on medium until icing is a syrup consistency.
4. Turn off mixer and scrape sides of bowl.
5. Color with gel-based food colors to keep the consistency. Regular food color can be used, but it might make the icing slightly thinner.
6. After coloring, cover and let stand for a couple minutes to allow the air bubbles to rise to the top. Transfer to squeeze bottles to decorate cookies.

**Icing can be store in the fridge for a couple days, but may thicken. Allow to come to room temperature and add a couple drops of milk if necessary to thin it back to syrup consistency.