



# meringue powder recipes

Satin Ice Meringue Powder is an egg white product used in desserts and baked goods. Ideal for making meringue, marshmallow whipped toppings, royal icing, and more. Make your own meringue topping & royal icing with the recipes below!

## MERINGUE TOPPING

Makes approximately 5 cups



1 Dry mix 3 Tbsp (30 g) Meringue Powder with 3/4 cup (139 g) sugar.



2 Gently stir in 1 cup warm water (90-110°F). Let mixture sit for 2 minutes to hydrate.



3 Using the whisk attachment, mix on medium speed for 2 minutes.



4 Whip on high speed for 2-4 minutes or until stiff peaks form.

### You will need:



3 Tbsp (30 g) of Meringue Powder



3/4 cup (139 g) of sugar



1 cup warm water

## ROYAL ICING USING MERINGUE POWDER

Makes approximately 2 cups



1 Add 4 cups (480 g) powdered sugar and 3 Tbsp (30 g) Meringue Powder to a mixing bowl.



2 Blend on low speed with a paddle attachment just until incorporated. Scrape down sides of mixing bowl.



3 On low speed, add 5 Tbsp of water (one at a time) until sugar is fully dissolved and a thick consistency is achieved.



4 Scrape down sides of mixing bowl. Mix for an additional 2-4 minutes.



5 If too thick, add 1 tsp of water at a time until desired consistency is achieved. If too thin, add 1 Tbsp of powdered sugar until desired consistency is achieved.

### You will need:



3 Tbsp (30 g) of Meringue Powder



4 cups (480 g) powdered sugar



1 tsp warm water

