



Cream Cheese Infused Royal Icing

This recipe is courtesy of [Zoe Orlando](#), owner of Chaos in Chocolate & The Doughmestic Diva who uses this royal icing for her decorated [Red Velvet Roll Out Cookies](#).



Ingredients

- 3 tablespoons meringue powder
- 6 tablespoons water
- 4 cups of confectioners' sugar
- 1 teaspoons vanilla extract
- 1-2 teaspoons LorAnn's Cream Cheese Bakery Emulsion

Directions

Using the paddle attachment on your electric mixer, beat the ingredients until peaks form; about 7-10 minutes at medium speed. Store royal icing in an airtight container.

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