

A Recipe From *tikkido*

Vegan Royal Icing Recipe

<https://tikkido.com/blog/vegan-royal-icing-recipe>

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- 2 pounds powdered sugar (also called icing sugar)
- 18 Tablespoons aquafaba (canned chickpea liquid)
- 1 teaspoon vanilla extract (almond extract is another popular flavor, but vanilla is the most classic)
- 1/2 teaspoon cream of tartar

Instructions:

1. Beat all ingredients in an impeccably clean mixer.
2. Beat for 5-10 minutes, until the icing has reached desired thickness.
3. If you want thicker icing after beating that entire time, add extra powdered sugar, a half cup at a time, until the desired thickness is reached.

