

# ROYAL ICING



SOME ALLERGEN FREE ALTERNATIVES TO EGG WHITES

PREPARATION 5-15 MIN

COOKTIME 0-8 MIN

## ROYAL ICING USING FLAX GEL

### Ingredients:

3 tbsp of flax (40g) } Use 1/3 cup of flax gel  
4 cups of water (905g) }  
3 cups of icing sugar (450 g)  
2 tsp orange extract  
1 tsp vanilla extract

### Steps:

- Boil flax and water for 8 minutes and strain (should feel much like an egg white) Let cool
- Mix flax gel, icing sugar, orange extract and vanilla extract for 4 minutes using paddle or beater.
- It will look white in color like buttercream. Use for outlines and add water to flood.

## ROYAL ICING USING AQUAFABA (CHICKPEA)

### Ingredients:

1/3 cup of chickpea juice – the reserve from the can of chickpeas (65g)  
450 g of icing sugar (approx. 3 cups)  
2 tsp orange extract  
1 tsp vanilla extract

### Steps:

- Mix altogether for 4 minutes using paddle or beater.
- It will look white in color like buttercream. Use for outlines and add water to flood.

