



Royal Icing Consistency Quick Reference Guide

Extra Stiff or Extra Thick Icing: Icing doesn't flow.

Extra Stiff Icing Uses: Flowers, leaves, hair, adhere gingerbread house pieces, 3D details

Stiff or Thick Icing: 20-25 seconds to smooth out. Lines will not totally disappear.

Stiff or Thick Icing Uses: Dimension, details, outlining especially larger cookies, lettering, lines, eyes, borders, stencilling, brush embroidery

Medium Thick Icing: 18-19 seconds to mostly smooth over.

Medium Thick Icing Uses: Puffy look, dimension, both outlining and flooding for medium or small cookies

Medium Icing: 15 seconds to settle mainly flat.

Medium Uses: Outlining and flooding immediately (especially small to medium cookies), marbling, wet on wet, dots, puffiness, some dimension and details.

Flood Icing: 10 seconds to settle flat.

Flood Uses: Flooding (especially larger cookies), dipping, marbling, wet on wet, outlining and flooding immediately (especially smaller cookies).

Runny Icing: 4 seconds to completely disappear.

Runny Uses: Brushing on a cookie surface if you want to "paint" a section and not have a puffy base.