

## Quick & Easy Cookie Icing



### Ingredients

1 cup powdered sugar  
1 tablespoon filtered water  
Food coloring

### Preparation

*Makes enough icing to decorated 6 to 8 six-inch cookies*

1. Place powdered sugar in a medium bowl and add water. \*Stir to combine until the mixture is smooth and all the sugar is dissolved. Add just a couple of drops of food coloring and mix well. You can always add more food coloring until the desired color is reached. Cover the bowl with plastic wrap and store at room temperature for up to 1 day.

2. Repeat the steps above to create more colors.

3. Fit your pastry bags with the desired piping tips. A fine tip is perfect for drawing detailed decorations and making outlines. A wider tip can be used to fill in spaces. Using a rubber spatula, fill each bag with a different frosting color. Gather the frosting near the tip so no air will escape the tip as you are decorating. As you're icing the cookies, make sure the piping tip is not touching the cookie, but rather hovering over the cookie.

4. After all the cookies have been decorated, let them sit for 2 hours at room temperature, so the frosting can set.

\*If your icing is too thick, stir in more water, 1/2 teaspoon at a time, until the desired consistency is reached; if too thin, continue stirring, or mix in more powdered sugar, 1 teaspoon at a time, until the desired consistency is reached.