

# Decorate your own Sugar Skull

- ❖ Use colored icing from the store, or make your own
- ❖ Create swirls and patterns on your skull
- ❖ Add decorations, such as sequins, tinfoil, and beads
- ❖ Add the name of your loved one being honored
- ❖ Do NOT eat the sugar skull – display it and enjoy!

## Royal Icing Recipe

4 tablespoons meringue powder (or ~4 egg whites)  
4 cups (about 1 pound) powdered sugar  
6 tablespoons warm water  
1 teaspoon vanilla  
Gel food coloring



## Instructions:

- In a large bowl of a stand mixer, whisk together the meringue powder and powdered sugar, then slowly mix in the water and vanilla while the mixer is running on medium-low speed. Increase speed to medium and beat until stiff peaks form, around 7-10 minutes. This can be done with a hand mixer, but will take a couple minutes longer.
- Divide the thick white icing into individual bowls for however many colors you want and add gel food coloring, a few drops at a time, mixing well until you achieve the shades you like.
- Once your icing is colored and the right consistency, scoop it into piping bags for decorating. (Or just scoop it into a large ziplock bag and snip a tiny hole in one corner to squeeze the frosting out.)
- Add decorations, beads, etc. while the frosting is still wet. Frosting will harden to the touch in a few minutes, but give it a full 24 hours to harden and cure completely before transport/storage. Enjoy!

