

## Vanilla Doughnut Glaze

Should glaze about 2 dozen.

### Ingredients:

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⅓ cup butter

2 cups powdered sugar

1 ½ teaspoons vanilla

4 tablespoons hot water (or as needed)

### Directions:

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Melt butter in a saucepan over medium heat. Using a wire whisk, stir in powdered sugar and vanilla until smooth and no lumps are left. Remove from heat, and stir in hot water one tablespoon at a time until the icing is somewhat thin, but not watery. Dip cool or warm doughnuts in the glaze.

The glaze works best when hot/warm. If you make it ahead of time, simply cover it with plastic wrap making sure the wrap covers the surface completely so no air can dry it out. When you're ready to use remove the plastic wrap and warm, stirring constantly, over low to medium-low heat until it's ready to use. Dip doughnuts immediately.

### Recipe Source:

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From the Classic Crispy & Creamy Doughnuts I shared [here](#).