

Easy Cookie Glaze



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Preparation time: 10 minutes

Drying time: 30 minutes

Servings: One dozen of cookies (3in size)

Ingredients:

- 1 cup + 2 ½ tbsp Powder sugar (Sifted)
 - 1 tbsp Light corn syrup
 - 3 tsp+ 1 tsp Milk
 - Optional
 - 1 tsp Clear vanilla extract
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Procedure

In a small bowl mix the sugar, honey and 2 tbsp of milk using a wire whisker and add the extract. Check the consistency of your icing, the consistency needs to be thick similar to raw honey and needs to spread on your cookie easily with no lumps. If you need to add more milk start adding ½ tsp and mix, until you get the right consistency. Make a test on a cookie to see how it spread on your cookie.

Variations

You can add any clear extract, lemon or orange juice.

You can see the video tutorial here:

www.youtube.com/thecookiecouturechannel