

Mom's Sugar Glaze Recipe



Glazing is an essential finishing touch for many breads, cakes, and pastries. This one mom used for cookies. Origin unknown.

INGREDIENTS:

2 cups - Confectioner's Sugar
4 tsp.- Skim Milk
4 tsps. Corn Syrup (light)

DIRECTIONS:

- 1.)** Mix all ingredients thoroughly and spread over cookies.
- 2.)** Use as a base for decorating, it will be dry, shiny, and firm.

Mom's Lemon Glaze



"Nappage" is a French word meaning 'coating' or 'topping' for many breads, cakes, and pastries. Mom had many uses for Lemon Glaze

INGREDIENTS:

- 1** cup - Confectioner's Sugar
- 1** tbsp. - Lemon Juice

DIRECTIONS:

- 1.)** In a mixing bowl, stir in enough water (1 to 2 teaspoons) to reach proper glaze consistency.