



## VANILLA GLAZE RECIPE



This traditional glaze recipe is perfect to dip donuts or pour on the top of a Bundt cake or pound cake. It can easily be colored to match any decoration or theme.



### Ingredients:

- 2 cups Powdered Sugar, sifted (plus more as needed)
- 3 Tbsp Milk (plus more as needed)
- 1 tsp Vanilla Extract
- Chefmaster Liqua-Gel® food coloring or Natural food coloring (optional)

### Tools & Utensils:

- Measuring Cup
- Measuring Spoons
- Flour Shifter
- Bowl
- Whisk

### Preparation:

1. Measure and prepare all your ingredients.
2. Shift Powdered Sugar into a bowl.
3. Slowly add 3 Tbsp Milk and the Vanilla while stirring with a hand whisk until smooth.
  - Note: If you prefer your glaze runnier (especially for dipping), add more Milk (approx. ½ Tbsp to 1 Tbsp at a time). If you prefer a thicker glaze, add more Powdered Sugar (approx. 1 Tbsp at a time).
1. Optional: add a couple of drops of the Chefmaster Liqua-Gel® food coloring or Natural food coloring of your choice to enhance your baked good even further.
2. If you are not using your glaze right away, cover your bowl tightly with plastic wrap so there is no air in between the glaze and the film and refrigerate.

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