

LEMON GLAZE RECIPE



Delicious on donuts or to complement a Lemon Bundt cake or pound cake, this colorful and flavorful glaze will delight your senses.

Ingredients:

- 2 cups Powdered Sugar, sifted (plus more if needed)
- 3 Tbsp Milk (plus more if needed)
- 1 tsp Lemon Extract
- Chefmaster Lemon Yellow Liqua-Gel® food coloring or Yellow Natural food coloring.

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, your Lemon Extract and enough food coloring to create the shade you desired.
4. Continue 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. 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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