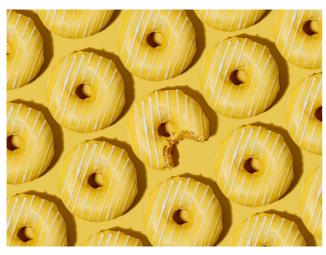


# LEMON GLAZE RECIPE



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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, shifted (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:

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- 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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