

Sugar Glacé Icing



ingredients

- 1 lb. confectioners' sugar
- 3/8 cup milk
- 3/8 cup light corn syrup
- Vanilla bean paste: You can divide the glacé and create different flavors. Use LorAnn bakery emulsion flavors for best results
- Gel food coloring

directions

1. Whisk the sugar and milk together in a bowl.
2. Add corn syrup slowly, and mix well. It will be smooth and thin and will run easily off the whisk in a pretty thin drizzle.
3. If you are doing multiple colors and flavors, divide the glacé and flavor each with your flavorings.
4. Add color to each of the glacé flavors.
5. You can spoon this icing onto your cookies and gently spread out it over the top with a spoon.
6. While the icing is wet, you can mix colors directly on the cookie. You can pipe additional colors by using a piping bag with a very small, plain opening.
7. You can also create multi-colored designs using a toothpick to create your own personal designs.
8. You can also pipe an edge around your cookie, and then allow it to firm up. When you're piping, add a bit more powdered sugar to thicken the icing.