



Cookie Glaze- Easy

Get to the decorating fun faster with this easy-to-make cookie glaze. This glaze dries hard and shiny, and you don't need a mixer to make it! It's a great recipe for beginner cookie decorators and young kids to handle rather than flooding with royal icing. For easier handling and less mess, we suggest using squeeze bottles or piping bags to decorate, but you can also just spoon the glaze directly onto the cookies. Create extra special cookies by adding fun sprinkle and decorations right away or allow the glaze to harden overnight if you plan to package.

Prep Time: 15 mins

Yields: about 2/3 cup of glaze

Ingredients:

- 2 1/4 cups sifted confectioners' sugar (you might also need some additional for thickening)
- 2 tablespoons light corn syrup or honey (if you don't have either, you can just use extra milk!)
- 1 to 2 tablespoons milk
- Food coloring, optional (use a good quality Food Coloring Gel or Paste)
- Flavoring, optional



Let's begin!

1. Mix all of the ingredients together in a bowl and mix with a fork or in a mixer until smooth. The glaze should be thick- similar to the consistency of honey, and it should cling to a spoon when dipped. If the glaze is too thick, add a few drops of milk at a time or see the next step to troubleshoot.
2. Do a "test" cookie- first add the glaze to one cookie. At first the glaze may appear lumpy, but allow it to sit for up to a minute and the glaze should eventually smooth out.
 1. If the glaze stays lumpy, it's too dry so mix in a few more drops of milk.
 2. If the glaze is too runny, it's too wet so add a spoonful of confectioner's sugar to thicken.
3. Once you have the desired consistency, you can color and flavor the glaze and fill squeeze bottles.
4. Store any unused glaze in an airtight container as it will dry out quickly.

Let's decorate!

1. If you are using the squeeze bottle, try piping a border around the cookie leaving about 1/8 of an inch between the icing and the edge of the cookie. This border helps keep the icing from dripping off the cookie.
2. Squeeze or scoop icing onto the top of the cookie, trying to only fill about 85% of the area with icing. Try not to add too much icing as it can easily ooze off the cookie and you can add more icing on if you need it.
3. Use a toothpick or cookie scribe to blend the icing together around the cookie. Or you can always just use the spoon.
4. Decorate with your favorite Ella Vanilla sprinkles or edible decorations!
5. Allow cookies to dry flat. Let cookies dry overnight before stacking or packaging.
6. We love to see photos! Share your creation with us by tagging @EllaVanillaCakeSupplies on Facebook or Instagram.

