



## **Powdered Sugar Icing for Sugar Cookies**

1 cup and 2 tablespoons powdered sugar, sifted  
1 tablespoons light corn syrup  
3 teaspoons milk  
Food coloring (optional)

Mix all of the ingredients together. Stir until smooth; a fork works fine.

The glaze should be thick, but soft enough to "settle" when you spread it. When you lift it with the fork, the consistency should resemble that of honey.

If the glaze is too thick, dribble in milk, 1/4 teaspoon at a time.

Add food color, if you like; gel paste food colors are preferable, as they yield vibrant color, and don't alter the liquid/sugar ratio as regular food colors might.

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