

Betty's Almond-Flavored Sugar Glaze-- Topping for Mother's Day Dessert!



Published on 7 May 2012

In this video, Betty demonstrates how to make Almond-Flavored Sugar Glaze. This is a glaze that can be used on cake, cookies, cupcakes, doughnuts—almost anything sweet!

Ingredients:

- 1 cup confectioner's sugar (This is the same as powdered sugar or icing sugar.)
- 1 tablespoon milk (more, if needed for drizzling consistency)
- 1 teaspoon almond extract (more, if desired)

Combine 1 cup confectioner's sugar, 1 tablespoon milk, and 1 teaspoon almond extract, stirring until smooth. If glaze is too thick, add milk. If glaze is too thin, add more confectioner's sugar. Drizzle glaze over cake, or other dessert. It looks beautiful! I will be using this glaze in a later recipe...Stay tuned!