



GLAZES

BASIC GLAZE (VANILLA, RUM OR ALMOND)

2 cups confectioners' sugar 1 tsp vanilla, rum or almond extract
1 tbsp butter, softened 2-3 tbsp milk

In small bowl, combine sugar and butter. Add vanilla; stir in milk gradually to achieve desired consistency and stir until smooth.

For coffee cakes and breads, we suggest a thinner glaze:

1 cup confectioners' sugar ½ tsp vanilla, rum or almond extract
1 tsp butter, softened 1 tbsp milk

Add milk by the tablespoon, until desired consistency is reached for drizzling.

ORANGE OR LEMON GLAZE

2 cups confectioners' sugar 2-4 tbsp. orange or lemon juice
1 tbsp. butter, softened 1-2 tsp grated orange or lemon peel

In small bowl, combine sugar and butter. Stir in orange juice gradually to achieve desired consistency; stir until smooth. Add peel, and mix to incorporate.

SPICE GLAZE

2 cups confectioners' sugar ½ tsp pumpkin pie spice or combination of
1 tbsp. butter, softened cinnamon, nutmeg, or cloves
2-4 tbsp. milk

In small bowl, combine sugar, butter and spice. Stir in milk gradually to achieve desired consistency; stir until smooth.

CHOCOLATE GLAZE

2 cups confectioners' sugar 2 tbsp. cocoa powder
1 tbsp. butter, softened 2-4 tbsp. milk
½ tsp vanilla

In small bowl, combine sugar, cocoa, and butter. Add vanilla. Add milk gradually to achieve desired consistency; stir until smooth.



PEANUT BUTTER GLAZE

2 cups confectioners' sugar 2-1/2 tbsp. peanut butter
2-4 tbsp. milk

In small bowl, combine sugar and peanut butter. Stir in milk gradually to achieve desired consistency; stir until smooth.

BRANDIED CHOCOLATE GLAZE

2 squares semi-sweet chocolate 2 tbsp. brandy or kirsch
1-1/2 tbsp. butter 1-3 tsp. Milk
2 cups confectioners' sugar

Melt chocolate with butter over low heat, stirring constantly until smooth. Remove from heat. In small bowl, combine sugar, melted chocolate and brandy. Stir in milk gradually to achieve desired consistency and stir until smooth.

BUTTERSCOTCH GLAZE

¼ cup butter 1 cup confectioners' sugar
¼ cup brown sugar 1 tsp vanilla or rum extract
2 tbsp milk

In saucepan combine butter, brown sugar, and milk. Bring to full boil. Add confectioners' sugar and extract. Beat until smooth. Additional milk may be added to obtain desired consistency.

CREAM CHEESE GLAZE

1 (3 oz.) pkg. cream cheese, softened 1-1/2 cups confectioners' sugar
1 tbsp. butter, softened 2-3 tbsp. milk
½ tsp. Vanilla

In small bowl, combine cream cheese, butter, and vanilla; beat until smooth. Stir in sugar and milk gradually to achieve desired consistency. Beat until smooth.

COFFEE GLAZE

2 tsp. Instant coffee 2 cups confectioners' sugar
Scant 3 tbsp. hot milk 1 tbsp. soft butter

Dissolve instant coffee in hot milk. In small bowl, combine sugar and butter. Stir in milk gradually to achieve desired consistency, and stir until smooth.

BOURBON OR RUM SYRUP

1 cup sugar ½ tsp vanilla
½ cup water ½ oz. bourbon or rum
1 tsp. Butter

Boil sugar and water 5 minutes. Add remaining ingredients. Cook until a syrupy mixture.



RICH LEMON GLAZE

3 egg yolks	1 tbsp. lemon peel
1/3 cup sugar	½ cup whipping cream
2 tbsp. lemon juice	

Beat yolks; add sugar, lemon peel and lemon juice; cook in double boiler until thick. Cool. Whip cream; fold into sauce.

RUM SAUCE

1 cup whipping cream	2 tbsp. sugar
3 egg yolks	1/3 cup rum

Combine all ingredients in top of double boiler over hot water. Cook and stir until slightly thickened.

CHERRY SAUCE

¾ cup cherry juice	¼ cup drained, red, sour pitted cherries
½ cup sugar	1 tbsp. butter
1/8 tsp salt	1 tbsp. fresh lemon juice
1-1/2 tsp. cornstarch	

Combine cherry juice, sugar, salt, and cornstarch in saucepan. Cook over low heat for about 5 minutes, stirring constantly. Add remaining ingredients. Serve hot.

BUTTERY BLUEBERRY SAUCE

2/3 cup sugar	¼ tsp. nutmeg
2 cups fresh blueberries	1 tbsp. lemon juice
¼ cup butter	

Place all ingredients, except lemon juice, in saucepan and cook over low heat about 5 minutes. Stir in lemon juice. Serve warm over cake.

RUBY CRANBERRY SAUCE

2 cups cranberry juice	2 tbsp. cornstarch
½ cup sugar	1 tbsp. lemon juice

Place all ingredients in sauce pan. Cook until thick and bubbly.