HARDENED ICING OR GLAZE

Cynthia Lobe

This is the Glaze I use on German Christmas Stollen.

2 Cups Powdered Sugar

1/4 Butter – softened

1TSP Vanilla

Mix all ingredients together adding Milk a spoon at a time until a consistency is reached for drizzling, like honey.

Drizzle this Icing over warm bread to get a hardened glaze when it cools.

This can also be used on warm Cinnamon Rolls.