

## *Vanilla Glaze*

**2 CUPS SIFTED POWDERED SUGAR**

**1/3 CUP MILK**

**1 TSP. VANILLA EXTRACT**

Combine above ingredients with a whisk until smooth and creamy.

## *Buttermilk Glaze*

**1 CUP SUGAR**

**1/2 CUP. BUTTERMILK**

**1/2 CUP SALTED BUTTER**

**1 TBSP. WHITE CORN SYRUP**

**1/2 TSP. BAKING SODA**

**1 TSP. VANILLA**

Combine all ingredients except vanilla in saucepan; bring to a boil for 5-6 minutes until thick like a syrup-add vanilla.

*If glazing a cake poke holes in top of cake and pour glaze over cake. If Bundt cake just pour on top and let drizzle down sides. "Love it" 😊*