

Fruit Glaze

1/2 CUP GRANULATED SUGAR

1/2 CUP APPLE JUICE

1/2 CUP WATER WITH 2 TBSP. CORNSTARCH

Whisk water and cornstarch together well. Place sugar and juice in a saucepan and cook on medium heat. Add water/cornstarch and bring to a boil until thick and bubbly.

Pour into a pie pan to cool.

Use to glaze fresh fruit on a cake topping or tart!

"This is great on a Fresh Fruit Topped Cake with a Whipping cream icing. Just beautiful and delicious."

Tammy



Lemon Glaze:

For a clear lemon glaze add 1/4 cup of fresh lemon juice when cooking.