

## *Lemon Glaze*

**2 CUPS SIFTED POWDERED SUGAR**  
**1/3 CUP LEMON JUICE**  
**1 TSP. VANILLA EXTRACT**

Combine above ingredients with a whisk until smooth and creamy.

## *Thin & Tart Lemon Glaze*

**1/2 CUP SIFTED POWDERED SUGAR**  
**1/3 CUP LEMON JUICE**  
**1 TSP. VANILLA EXTRACT**

Whisk until smooth. It should be pourable. If it is not thin enough microwave for about 20 seconds Drizzle glaze over my Lemon Bar Bundt cake on page 62. Enjoy!



*"I am not a fan of lemon or lemon pepper in my food, but boy I sure love all lemon desserts...Chris"*