

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" 😊