**Powdered Sugar Glaze**

Quick and easy easy powdered sugar glaze recipe, homemade with 3 simple ingredients: powdered sugar, milk, vanilla. Dries semi-hard. Perfect for drizzling on cakes, especially bundt cakes, cupcakes, donuts, cookies and other baked desserts.

Servings: 1 cup

 **Ingredients**

* 2 cups Powdered sugar Sifted
* 2-3 tbsp Milk Whole or 2%, Can also use heavy cream or half and half or evaporated milk
* 1 tsp Vanilla extract Use clear extract to prevent icing discoloration

**Instructions**

* In a medium size mixing bowl, add powdered sugar, milk, vanilla extract and whisk until mixture is smooth and glossy.
* Start with 2 tbsp milk and add more to thin out the glaze to your preference. If icing is too thin, mix in some more powdered sugar.
* Drizzle it on top of your cakes or other baked goods and enjoy.

**Notes**

* Leftovers can be stored in a sealed container in the fridge for up to 7 days and will have to whisked again, prior to being used.