

Glazing for Honey Cakes

Ingredients

1 cup sugar

$\frac{3}{4}$ cup of powdered sugar

$\frac{1}{2}$ cup water

Directions

Boil sugar with water until first indication of a boil appears. Remove from heat, stir in powdered sugar.

Use for glazing cookies or cakes. If icing becomes hard, reheat, adding a little water so it can easily be spread with a brush.

Grandma Esther Buholzer