

The Doodle Cookbook



Recipes from our members.

July 2020

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Beef Empanadas


 By saint


“My mom made these growing up and I learned how to make them! They’re delicious and a Chilean staple. My mom doesn’t use recipes so these are all estimates. Use your best judgment.”


Ingredients

 1 glass of hot water with lots of salt

 2 cups of all purpose flour

 1 spoonful of shortening or lard

 1 lb of ground beef

 5 hard boiled eggs

 Mozzarella cheese

Directions

1. Heat the glass of water with salt until it is boiling in the microwave
2. Add the glass of water in increments to 2 cups of all purpose flour. Mix between increments.
3. Mix with a spoon (or your hand if it isn’t burning hot)
4. Once it’s all mixed in start kneading on a floured countertop. Your dough should be a little sticky, keep adding flour until it isn’t sticky to your hands.
5. Once you have it all mixed together, add the spoonful of melted lard/shortening.
6. Roll out dough. Should be very thin.

7. Cut circles out of your dough.
8. Cook ground beef to your liking, add lots of spices. I use onion powder, cumin, garlic powder, paprika, chili powder, salt, pepper and italian seasoning. You can vary this bit how you please.
9. Cook hard boiled eggs.
10. Fold in half and use egg whites to seal the two sides. Pleat using a fork.
11. Put onto baking sheet and brush egg whites over the top of them.
12. Bake at 375 degrees for 20 minutes or until the tops are golden.

Pralines




 By stephen


“I make pralines quite often, recently, it’s been walnut pralines.”


Ingredients

 1 1/2 cup white sugar

 3/4 cup brown sugar

 6 tablespoons butter

 1/2 cup milk

 Tap vanilla

Directions

1. In medium pan combine ingredients.
2. Stirring constantly, heat until with a candy thermometer it reads around 220, then add 1 and 1/2 cups walnuts or pecans... if you’re allergic you can use broken up pretzels.
3. Keep on boiling until the thermometer reaches 250 degrees.
4. Remove the pan from heat, keep on stirring until it starts solidifying a bit when you scrape the sides.
5. Quickly spoon out the concoction onto prepared aluminum foil. I say quickly and I mean it, as if you wait too long or are slow you won’t get the opportunity and it’ll harden in the pot and you’re out of luck.

6. Let cool; only takes a minute or so and you can eat them hot or let them cool.
7. They last about a week in a airtight container, no refrigeration needed.










Banana Bread



 By jelly

“dis is the banana bread i make everytime n which i sell! theyre moist n yum. this makes a 8x20 or 10x20 pan!”

Ingredients

-  3 ripe bananas (smashed)
-  2 large eggs
-  58ml canola oil
-  96gr all-purpose flour
-  92gr white sugar
-  1tsp baking soda
-  1tsp salt
-  50gr of caramel/vanilla pudding
-  50gr chocolate chunks

Directions

1. In medium pan combine ingredients.
2. Preheat the oven to 160c/325f
3. Preheat the oven to 160c/325f

4. Combined the mashed bananas, oil eggs
5. In a separate bowl mix in the rest of the ingredients (except the chocolates).
6. Slowly incorporate the dry to the wet ingredients and fold slowly, don't over mix em!!
7. After everything is incorporated, add the chocolates but leave some for the top! Fold again!
8. Grease the pan pour it!
9. Bake it for abt 55-70mins
10. Let em cool and enjoy it warm or cold!










Winniebow



 By jayne

“A weird, but definite classic dinner in my house. A spin off something my grandmother had as a kid.”

Ingredients

-  1/4 cup soy sauce
-  1/4 cup white vinegar
-  1/4 cup water
-  Thin Spaghetti Noodles
-  Steak
-  Tomatoes
-  Boiled egg
-  Green onions
-  Bell peppers

Directions

1. Heat up vinegar, soy sauce, and water on low. Leave this to the side
2. Cook up your steak to your liking and slice it up in small slices
3. Cook up spaghetti noodles

4. Slice your peppers, boiled eggs, green onions, and tomatoes and keep all separately for toppings.
5. Grab your bowl, throw some noodles in, put some steak on top, then put all the toppings you want on, and finally pour some sauce over everything for a nice salty dinner!


Traditional Bulgarian Village Bread


 By duc

“Okay, so IN THIS HOUSE we love bread.”


Ingredients

 800g white purpose flour

 14g dry yeast

 2tbs of olive oil

 450ml warm water

 1tbs salt

 1/2tbs of sugar

Directions

1. In a bowl mix the yeast, sugar and 100ml of water. Mix and leave in a warm room until it doubles in size.
2. In another bowl mix the flour, salt and now the doubled yeast mixture. Add olive oil and the rest of the water.
3. Knead a dough that is soft (medium soft).
4. Leave it in a floured bowl and leave it in a warm room for at least an hour and a half.


5. Now kneel it again and shape it.
6. Put in a tray with some paper and olive oil and leave it to rest another 40/50min.
7. Sprinkle some salt and do a couple of little cuts on the top of the dough.
8. Put it in an already heated oven - 230C. Once the bread is in the oven lower the oven to 200C. Put a little tray with water in the bottom of oven so there is steam while the bread is baking.
9. Bake for 40 minutes.
10. Let it rest for 10/20 minutes and enjoy!!!

Linguini with Clam Sauce

 By amer

“This is my favorite thing that my dad makes, I’ve been eating it for as long as I remember. He learned it from his mom.”

Ingredients

-  2.5 pound of clams (or a jar of clams in juice)
-  1 pound of linguini
-  Olive oil
-  1/2 cup white wine
-  Garlic
-  Onion
-  Parsley
-  Salt
-  Black pepper
-  Red pepper flakes

Directions

1. Clean and prepare the clams as necessary.
2. Cook the linguini al dente with plenty of salted water.

3. Heat enough olive oil to cover the bottom of the sauce pan and sauté the garlic and onion.
Add some pepper and red paper flakes.
4. Add the wine.
5. Add the clams (in shell if they're not jarred) and cover with a lid.
6. Keep it like this until the clams are cooked, should only be a few minutes!
7. If any clams haven't opened it means they're bad- throw them away.
8. Drain the linguini and toss it in the sauce.
9. Add parsley on top.

Serve and Enjoy!















Valencian Seafood Paella

 By tayzr

“This is a recipe from my family in Valencia that my abuela cooks every time I visit them. It is something that my late mum loved growing up and so have I so it holds a special place in my heart.”

Ingredients

-  Olive oil
-  Salt and pepper
-  3 cloves of garlic
-  1 onion
-  30 threads of Saffron (or 1/2 tsp of turmeric)
-  2-3 cups (550g) of short-grain rice
-  Mussels (amount you use depends on the size of your saucepan) (make sure they are cleaned first)
-  Prawns or shrimp (same as mussels) deveined
-  1 Lobster tail (optional)
-  1 chicken stock cube
-  3 cups (700ml) water
-  2 chopped tomatoes




1 cup white wine

Directions

1. Heat olive oil in a large (if possible) shallow saucepan over a medium heat and saute onions until softened. Then add and stir in garlic (minced) and tomatoes and cook for 2-3mins. If using tumeric add as well.
2. Heat olive oil in a large (if possible) shallow saucepan over a medium heat and saute onions until softened. Then add and stir in garlic (minced) and tomatoes and cook for 2-3mins. If using tumeric add as well.
3. Stir in rice until coated and then add saffron mixture, stock, wine, and a generous pinch of salt and a pinch of ground pepper. Bring to a boil.
4. Once boiling reduce the heat to low and without stirring allow the rice to cook for about 10 mins, periodically rotating the pan to ensure even cooking.
5. Next add the shrimp or prawns and turn once the side becomes pink. If using lobster instead or as well add to saucepan.
6. Add the mussels into the saucepan with the hinge at the bottom and cook for a further 5-10 mins with the lid on (or a plate over the top) until the mussels have opened and the rice is al dente.
7. Remove any mussels that have not opened
8. Leave to stand for 5 mins, preferably with covered with tin foil
9. Bon appétit!!!











Breakfast Burritos



 By mama T

“These have become a favorite around the house. The guys especially like to grab these for a quick breakfast on the go. Tomatoes are optional. You could add corn, beans, green chilis. What makes them really breakfast are the eggs!”

Ingredients

-  2 lbs ground Italian sausage (I use one lb mild/sweet and one lb hot/spicy) note: if your sausage is in links, slit the casing and remove sausage from casing before cooking.
-  One onion diced
-  8 oz cream cheese
-  1 cup Shredded cheese (cheddar or Mexican blend)
-  One can use Rotel tomatoes or even just canned diced tomatoes (optional)
-  Butter for pan or cooking spray 8 eggs
-  ¼ cup milk, cream, half and half (dairy of your choice)
-  About 15 medium size tortillas, like soft taco size (how many you need depends on how much you stuff them and how big they are)
-  Salt and pepper
-  Wax paper or parchment paper to wrap. Note: parchment paper is preferred! You shouldn't leave them wrapped in wax paper in microwave. If you use wax paper, unwrap them and wrap instead in damp paper towel before putting in microwave.

Directions

1. Heat the glass of water with salt until it is boiling in the microwave
2. Add the glass of water in increments to 2 cups of all purpose flour. Mix between increments.
3. Mix with a spoon (or your hand if it isn't burning hot)
4. Once it's all mixed in start kneading on a floured countertop. Your dough should be a little sticky, keep adding flour until it isn't sticky to your hands.
5. Once you have it all mixed together, add the spoonful of melted lard/shortening.
6. Roll out dough. Should be very thin.
7. Cut circles out of your dough.
8. Cook ground beef to your liking, add lots of spices. I use onion powder, cumin, garlic powder, paprika, chili powder, salt, pepper and italian seasoning. You can vary this bit how you please.
9. Cook hard boiled eggs.
10. Fold in half and use egg whites to seal the two sides. Pleat using a fork.
11. Put onto baking sheet and brush egg whites over the top of them.
12. Bake at 375 degrees for 20 minutes or until the tops are golden.






Mexican Rice



 By gabby

“My MIL gave me this rice recipe and video tutorial via Facebook so that I could make it at my place. It’s been a hit! :)”


Ingredients

-  1 cup of white rice
-  2 cups of water
-  1/2 can of El Pato (Hot Salsa Sauce)
-  1 tbsp of Chicken Bouillon Paste or a Cube of Chicken Bouillon
-  2 tbsp vegetable oil


Directions

1. Put 2 tbsp of vegetable oil into pan and turn onto medium heat
2. Pour 1 cup of white rice into pan and fry rice until some golden pieces appear, but do not let it brown
3. Pour 2 cups of water into pan and bring heat so that the mixture is simmering
4. Take 1/2 of a can of El Pato sauce and pour it into the mixture and mix it so it is uniform
5. Put 1 tbsp of Chicken bouillon paste into the mixture and mix until it is incorporated into the rice
6. Cook rice on medium heat until it is mushy with little liquid left in the mixture

7. Turn off the heat and keep the lid on it for 15 more minutes for it to dry and finish cooking

 *Enjoy!*

Grilled Gochujang Chicken

 By cassiopeia

“this is my favorite thing to cook: Grilled Gochujang Chicken”

Ingredients

-  1 lb of boneless skinned chicken thighs (breast works too)
-  sesame seeds and fresh chives for garnish
-  2tbsp oil
-  1.5 tbsp (i usually put 2 or 3) of gochujang korean chili paste
-  1 tsp of chili powder (most will do, i use gochugaru)
-  1tbsp sesame oil
-  2 tbsp soy sauce
-  1tbsp honey or .5 tbsp sugar
-  1 tsp ginger paste or 1inch of ginger root diced
-  3 gloves of garlic, minced
-  salt to taste

Directions

1. slice thighs horizontally to make thinner pieces
2. combine the ingredients for the marinade and marinate the chicken for at least 30 minutes,

but leave overnight in fridge for best results













3. grill chicken until cooked thru (you can also use a well-greased wok or saucepan)
4. garnish w/ sesame seeds and fresh chives and serve hot, with rice is good too

jo's Mac and Cheese

 By jo

“hello! here is some alternative mac and cheese. i follow this health organisation called slimming world, (uk based i think) and it has made me think differently about food, and encourages me to eat loads of veg! so here we have a vegged up version of mac and cheese. this recipe feeds 4! this is a recipe i Love a lot!”

Ingredients

-  low cal cooking spray
-  300g dried macaroni
-  2 garlic cloves - finely chopped
-  1 roasted red pepper in brine - finely chopped
-  1 courgette - grated
-  1 red onion - finely chopped
-  400ml veg stock
-  4 tbsp tomato purée
-  200g low fat natural cottage cheese
-  1 tsp english mustard powder mixed with 1 tsp water
-  2 eggs - lightly beaten
-  160g reduced cheddar - grated



salt and pepper - and whatever else u want to season with



salad - optional











Directions

1. preheat the oven to 200C/180C. cook the macaroni according to its instructions, drain and place in a wide mixing bowl
2. place a large frying pan over high heat. spray with the low cal cooking spray. add onion, garlic, red pepper and courgette. cook and stir for 2-3 minutes. add to macaroni once done.
3. put the stock, tomato purée, cottage cheese, mustard and eggs in a jug and whisk until smooth (u can blend/blitz to remove cottage cheese lumps). pour this over the macaroni mixture, and stir in 3 quarters of the total cheddar cheese. season and toss!
4. transfer to oven proof dish, sprinkle remaining cheese on top and bake for 15-20 minutes, or until it bubbles and is golden. rest for 5 minutes and serve with whatever side u fancy. ta da!

Shepard's Pie

 By firechrist

Ingredients

-  1 large yellow onion
-  3-4 cloves of garlic
-  1-1.5 pound of ground beef or pork (I went beef this time because that's what I had on hand but I usually go with extra lean pork since it's less fatty and cheaper)
-  8 medium/large yellow potatoes
-  1 can of cream corn (540ml) or two cans if you like a lot of corn
-  About 3 or 4 tablespoon of worcestshire sauce
-  Smoked paprika
-  About 150ml of butter
-  Milk (I used 1 percent here)
-  Salt, pepper and garlic powder to taste


Directions

1. Preheat your oven at 350F.
2. Fill a large saucepan with water up to about 2 or 3 inches from the top and add salt. Put on medium heat.
3. Fill a large saucepan with water up to about 2 or 3 inches from the top and add salt.

Put on medium heat.













4. In a large pan, add oil (I use canola but you could use olive) and put the stovetop on medium heat.
5. Dice up the onion and garlic and put them into the pan once the oil has heated up. (Onions first and garlic afterwards to not burn it)
6. Stir until they have a nice golden color.
7. Mix worcestershire sauce with the ground beef.
8. In the same pan, add the ground beef and mix well with the onions and garlic. Separate the ground meat as small as possible and cook until all the exterior is done.
9. Remove water from the saucepan containing the potatoes.
10. Mash your potatoes while adding butter and milk until they are as squishy as you want them and add salt, pepper and garlic powder to taste.
11. Combine all of the goods in a large baking dish in the following order from the bottom : Meat with onions and garlic, cream corn and finally potatoes on top.
12. Add smoked paprika on top. 11.1. At this point, if you wanted to add cheese to melt on top, this would be the right time for it.
13. Put the baking dish in the preheated oven at 350F and cook for 20 mins. If you added cheese, you can end the cooking and broil it on high while keeping an eye on it until nice and cwispy.

Moon's Shrimp Creole

 **By** moons

“A classic dish from Louisiana and v tasty, I grew up eating it a lot and can still gobble down mounds of it. (I don’t know how many it serves but it makes a bigass pot)”

Ingredients

-  2 pounds shrimp (preferably fresh but frozen bags of shrimp works as well)
-  2 Stalks of celery
-  2 onions (yellow or white preferred)
-  4 cloves of garlic
-  1 green bell pepper
-  Vegetable oil (enough to cover a pan)
-  1 teaspoon sugar
-  2 tablespoons flour
-  1 15oz can of tomato sauce
-  2 14.5oz cans of crushed tomato
-  1 cup of rice (jasmine preferred but white rice Etc will work as well).
-  Cayenne, hot sauce (I prefer crystal for this), old bay, pepper, Tony’s, and salt to taste (I also really like adding red pepper flakes)

Directions

1. Clean shrimp.
2. Heat oil in a pan, add in minced onion, celery for 8-10 minutes, and then add the minced bell pepper and garlic in after the onion and celery have cooked for 5 minutes. (Don't give the oil too long to heat up before adding them keep heat to medium. Feel free to add more oil if needed while it cooks).
3. Add seasonings to taste, and add in flour and sugar.
4. Mix tomatoes, shrimp, and mixture into a big pot.
5. Cook for about 25-35 minutes or until the shrimps are cooked and the mixture is blended. Stirring Constantly (be careful it will pop A LOT, keeping the burner on 4-5 seems to help the popping a bit)
6. Serve on a bed of rice.

Home-made Chex Mix

♡ By jane

“A bulk recipe for a snack that is incredibly addictive. The hot sauce is optional and to taste. Make it as spicy or mild as your heart desires but a hot sauce with a good build up heat is suggested! We like Dave’s Insanity Hot Sauce!”

Ingredients

Big Pieces:

- ♡ 2 boxes of Crispix Cereal
- ♡ 4 cups of honey roasted peanuts
- ♡ 6 cups of pretzel sticks

Wet Mixture:

- ♡ 8 Tablespoons Oil
- ♡ 4 Tablespoons Worcestershire
- ♡ 1 teaspoon or more of hot sauce. Use carefully. You’ve been warned

Dry mixture (Note: Ok so this is also the mixture used for our slow-cooked pork recipe but you don’t add sugar to it for that. It’s a good BBQ rub recipe)

- ♡ 2 Tablespoons Paprika
- ♡ 2 Tablespoons Powdered Mustard



4 Tablespoons Chili powder



3 Tablespoons of Penzey's BBQ 3000 (you can substitute your favorite BBQ seasoning here if you don't want to buy that specific one)



4 Tablespoons Sugar



2 Tablespoons Garlic Powder



2 Tablespoons Onion Powder

Directions

1. Preheat oven to 250 F
2. Put all big pieces into container with sealable lid.
3. Add Wet mixture
4. Seal the container and shake it thoroughly to coat. Music helps here
5. Open container and add dry mixture
6. Repeat Step 4
7. Spread over a cookie sheet. might take 2 sheets
8. Bake for 1 hour, stirring every 20 minutes
9. Put into baggies once cool and enjoy

Pavlova



♡ By honeypotbunny

“Pavlova is debated whether it’s Australian or from New Zealand (I def think it’s the latter hehe) but we have it every year at Christmas.”

Ingredients

- ♡ 8 egg whites
- ♡ pinch of salt
- ♡ 500grams caster/superfine sugar
- ♡ 2 teaspoons white vinegar
- ♡ 1 tablespoon cornstarch
- ♡ Double cream/whipping cream
- ♡ Fresh fruit for topping! Whatever you want, I love kiwifruit, passionfruit and berries

Directions

1. Preheat the oven to 350F
2. Separate the yolks from the whites, being sure not to get any yolk at all in the whites. I like to do them one at a time using a suction water bottle, and I make sure I have about 10 eggs total in case I mess one up!
3. Beat the eggwhites and a pinch of salt with an electric beater/stand mixer until soft peaks. Then add the sugar one spoonful at a time (it’s good to have an extra set of hands for this!!). Continue beating until all the sugar has dissolved and been incorporated, the meringue will

be glossy with stiff peaks, and it won't feel grainy.


4. Sprinkle in the cornflour and vinegar and fold in with a spatula.
5. Spoon the meringue into a mound on a piece of parchment paper trying to make it into a neat circle.
6. Place the baking tray into the oven and immediately turn down to 300F and bake for 1 hour 45 minutes. Once done, turn off the oven and let the pavlova cool down inside completely.
7. Once cold, decorate! Whip up the cream and frost the pavlova with it and decorate with fresh fruit


Potato Lasagna

 By lore


Ingredients

potato:


 2 kg potatoes (finely sliced)


 2 tsp salt


bechamel:


 1 c raw cashews (soaked)


 2 c plant milk


 1/2 c vegan butter

 1/3 c flour

 1/3 c nutritional yeast

 2 tsp onion powder

 2 tbsp lemon juice

 1/2 c water

roasted veggies layer:

 2 eggplants (1cm cubes)

♥ 2 zucchini (1cm cubes)

♥ 2 peppers (1cm cubes)

♥ 4 cloves garlic

♥ 2 tsp salt

♥ 2 tsp pepper

other:

♥ 4 c marinara sauce

♥ 1 c grated nondairy cheese (optional)

♥ 2 tbsp balsamic glaze

♥ 1/2 c basil (finely sliced)

Directions

1. preheat oven to 350F
2. boil the potatoes for 5 mins, then drain
3. spread the veggie, garlic gloves, and seasoning over baking pans
4. roast for 25 mins
5. warm the plant milk in the microwave for 1 min
6. melt the vegan butter slowly in a sauce pan with a wooden spoon
7. turn the heat down to low and sprinkle in the flour, stirring constantly until it's a dough-like paste
8. gradually pour in the plant milk, stirring constantly until you have a thick creamy sauce

9. add the nutritional yeast and onion powder to the pan and stir until well mixed, then remove from heat
10. pour the cashews, lemon juice, and water into a food processor and blend it until you have cashew cream (thick paste)
11. pour the bechamel sauce into the food processor and blend until creamy
12. place a layer of potato slices into the greased lasagna pan and season with salt and pepper
13. pour a layer of bechamel sauce over the potatoes
14. pour a layer of roasted vegetable cubes over the bechamel sauce
15. drizzle 1/2 tbsp balsamic glaze over the vegetables
16. sprinkle 2 tbsp basil leaves over the vegetables
17. pour 1 cup marinara sauce over the vegetables
18. (optional) sprinkle 1/4 cup non-dairy cheez shreds over the marinara sauce
19. repeat steps 12-18 until you're left with a layer of bechamel covered potato slices
20. season with salt and pepper, then cover with foil and bake for 30 minutes

French Chocolate Cake

♡ By apatheticangel

“my family recipe for the most amazingly rich chocolate cake that has hardly any flour in it! super moist and is sure to impress!”

Ingredients

♡ 250g dark cooking chocolate

♡ 1cup unsalted butter (cut up)

♡ 1/2cup granulated sugar

♡ 5 eggs

♡ 1tbsp plain flour

Directions

1. oven at 180°C
2. prepare a small sized springform by lining it with baking paper and wrapping the outside base with tinfoil so that water from the bain marie won't seep in!
3. melt the butter, sugar and chocolate in a saucepan and leave to cool before adding in the eggs and lightly beating for a minute.
4. add flour and mix well until all blended together and pour into the tin!
5. to prepare the bain marie you'll need to boil enough water to cover 2cm of a large baking tray (this will ensure your cake cooks evenly) place the springform tin in and cook for 25-30mins!

6. once cooked remove from tin and coat with icing sugar!
7. serve with fresh berries


Easy Chocolate Cake


 By duc

“Ok, so this is the easiest chocolate cake that I make when it’s that time of the month. It takes around 10 minutes, because everything is kinda done when you get it from the store.”


Ingredients

 3 sponge cake layers (I buy them from any supermarket)

 400g chocolate spread (Nutella or whatever you like)

 500 g. sour cream

 2 bananas

 1/2 cup of water

 2 tablespoons of sugar

Directions

1. Mix the sugar and water and let them on the stove to boil. This will result in a syrup you can use on the sponge cake layers.
2. Mix the chocolate and the sour cream together
3. In a cake pan do the following layers: sponge cake, syrup, banana.
4. After you are done with the layers cover with the chocolate/sour cream mixture.
5. Decorate.
6. Eat.

Cakemix Red Velvet Cookies with Cream Cheese Glaze

♡ By bren

“this recipe is possibly the most comforting to make for me since its a nice treat to have after a long day ”

Ingredients

- ♡ 1 box red velvet cake mix
- ♡ 2 eggs and 1/2 cup vegetable oil for the mix
- ♡ 4oz cream cheese, softened
- ♡ 4 tablespoons unsalted butter, at room temperature
- ♡ 1 teaspoon vanilla extract
- ♡ 1 cup confectioners sugar
- ♡ 1-4 tablespoons milk (or whatever dairy you like, can also substitute for almond or any dairy free milk)

Directions (Cookies)


1. preheat oven to 350°F (176°C) and line a baking sheet with parchment paper. set aside
2. in a large bowl, prepare the cake mix as said on the box and mix until all ingredients are incorporated
3. using a medium (or 2 tablespoon) cookie scoop, portion the mix on your baking sheet, keep

them at least 2 inches apart. bake for 9 to 10 minutes or until lightly brown on edges

4. allow cookies to cool on the baking sheet for 3 to 5 minutes

Directions (Cream Cheese Glaze)

1. in a bowl (mixer is recommended but by hand is fine), beat together cream cheese and butter until it is light and fluffy. beat in vanilla extract and confectioners sugar until smooth and incorporated
2. add milk to get your desired spreading, thinning and pouring consistency. if you want your glaze thinner than 4 tablespoons of milk will allow, warm the glaze in 10-second increments in the microwave, stirring in between until your desired consistency is reached. do not add more than 4 tablespoons of milk as it will make the glaze harder to set.
3. using a spoon, scoop the glaze and let it drizzle onto the cookies, giving them little strips across the entire cookie.

 and step 4? enjoy 