

# Sugar Cookie Icing



This icing dries hard and shiny and the colors stay bright. Choose as many different food colorings as you desire.

**Prep:** 15 mins

**Total:** 15 mins

**Servings:** 12

**Yield:** 1 dozen cookies' worth



## Ingredients

1 cup confectioners' sugar  
2 teaspoons milk  
2 teaspoons light corn syrup  
¼ teaspoon almond extract

### Recommended:

assorted food coloring

## Directions

### Step 1

In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.

### Step 2

Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush.

## Nutrition Facts

### Per Serving:

42 calories; carbohydrates 10.8g.

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