

LEMON GLAZE

MAKES ABOUT 1½ CUPS

Basically an icing that is thin enough to pour, a glaze will fall down the sides of a cake in beautiful drips. It makes an especially nice addition to a tall cake, like [Angel Food Cake](#).

1¾ cups confectioners' sugar

Grated zest of 1 lemon

¼ cup lemon juice (1 to 2 lemons)

In a small bowl, whisk together the sugar, lemon zest, and lemon juice. If not using right away, cover the surface with plastic wrap (or a damp paper towel) so it won't form a skin. Store at room temperature.