

# WHITE GLAZE

MAKES ABOUT 3½ CUPS

Glazes are a simple and elegant way to spruce up a cake. This plain white glaze is used to decorate the [Orange Buttermilk Bundt Cake](#) or you could drizzle it over the [Chocolate Cherry Hand Pies](#). For a change of pace, you could swap in mint or orange extract for the vanilla.

**2 cups + 2 tablespoons confectioners' sugar**

**5 tablespoons whole milk**

**2 teaspoons vanilla extract**

**Grated zest of 1 orange**

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