



Bubbie's Christmas Cookie Icing

INGREDIENTS

- ♥ 2 + 3/4 cups confectioners' sugar
- ♥ 1/4 tsp Karo syrup (light corn syrup)
- ♥ 2 + 3/4 tsp anise extract
- ♥ 1/4 tsp milk
- ♥ 1 scant cup sugar
- ♥ 1 tsp milk
- ♥ Add more if not enough
- ♥ A few drops of vanilla (optional)
- ♥ Add coloring

METHOD

- 1 In a mixing bowl, combine 2 + 3/4 cups confectioners' sugar, Karo syrup, anise extract, and 1/4 tsp milk.
- 2 Beat until smooth.
- 3 If needed, add a few more drops of milk to reach the right consistency.
- 4 In a small bowl, mix 1 scant cup sugar with 1 tsp milk until smooth.
- 5 Spread quickly on cookies – the icing hardens fast.
- 6 For richer flavor, add a few drops of vanilla (optional).
Add coloring to create your favorite Christmas shades.

BUBBIE'S TIP

This icing dries best when cookies are completely cool. Store in an airtight container.

BUBBIE'S NOTE

This icing is simple, sweet, and perfect for making your Christmas cookies shine with love and color.
Enjoy the tradition!

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