



Lemon Glaze

Use this to glaze our Pound Cake.

Martha Stewart Living, Volume 49 May 1997

<http://www.marthastewart.com/285332/lemon-glaze>

Rated(1)

Yield

Makes 2/3 cup

Ingredients

1 1/2 cups confectioners' sugar

3 tablespoons freshly squeezed lemon juice

Directions

1. Place sugar in medium bowl. Gradually add lemon juice; stir with fork to combine until smooth, adding more juice if needed; mixture should be slightly thick. Glaze may be made 3 to 4 hours ahead and kept, in an airtight container, in refrigerator.

© 2011 Martha Stewart Living Omnimedia. All rights reserved.