

Glace Icing

Yield-40 oz.

- 2 lb (32 oz.) Confectioner's sugar
- 4 Fl oz. Whole Milk or water
- 8 fl oz. Light corn syrup
- 2 tsp Concentrated extract or
- 2 Tbsp (2-3 drops of concentrated candy oil)

1. Mix sugar and milk or water together in the mixer bowl on low speed with the paddle attachment until the mixture is creamy, about 3 minutes. Add the corn syrup and beat until incorporated.
2. Place the icing in a medium-size bowl and heat over simmering water until the icing warms and thickens. Stir with a wooden spoon or silicone spatula while the icing is heating. The icing should be warm, not too hot, to the touch.
3. Remove the icing from the heat. Color with gel food colors of choice and then flavor the icing as desired. Spoon the icing over the puff pastry right away, allowing the excess to drip into a small bowl or onto a baking sheet set under a cooling rack.
4. Store the icing in a container with a lid and refrigerate for up to 3 days. The chilled icing and the reclaimed icing may be reheated and reused.