

Bubbie's Space

Live Well ♥ Cook More ♥ Good Food Brings People Together

Bubbie's CHRISTMAS COOKIE ICING

Sweet, Simple, and Perfect for Decorating

Makes Beautiful Cookies for Family and Friends!

INGREDIENTS

- 2 ¾ cups confectioners' sugar
- ¼ cup Karo syrup (light corn syrup)
- 2 ¾ teaspoons anise extract
- ¼ cup milk
- 1 scant cup granulated sugar
- 1 teaspoon milk
- A few drops of vanilla extract (optional)
- Food coloring (optional)



DIRECTIONS

1. In a mixing bowl, combine 2 ¾ cups confectioners' sugar, Karo syrup, anise extract, and ¼ cup 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 teaspoon milk until smooth.
5. Spread quickly on cookies — the icing hardens fast.
6. For richer flavor, add a few drops of vanilla extract (optional). Add coloring to create your favorite Christmas shades.

BUBBIE'S TIPS:

- Use room temperature ingredients for the best texture.
- Add milk a tablespoon at a time until the icing comes together.
- This icing dries best when cookies are completely cool.
- Store in an airtight container.
- Use gel food coloring for vibrant colors.
- Great for outlining, flooding, and adding festive sprinkles!

DELICIOUS VARIATIONS:

- Add a little lemon juice instead of milk for a citrus twist.
- Try almond extract for a different flavor.
- Use different food colorings.
- Make thicker icing for piping or thinner icing for flooding.
- Top with sprinkles, edible glitter, or colored sugars.



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Bubbie's Note:

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