

# Angie's Sugar cookie frosting

## Ingredients

- 2 cups powdered sugar
- 1 tbsp milk
- 1 tbsp corn syrup
- 1/4 tsp almond extract or 1/2 tsp vanilla extract
- food coloring

## Summary

**Yield:** 0

**Prep Time:** 5 minutes

**Category:** Cookies & Bars

**Cuisine:** American

## Instructions

Mix the confectioners sugar with milk (start with 1-2 tablespoons, you will likely need more milk for the perfect spreading consistency).

Beat in corn syrup and almond extract until the icing is smooth and glossy (if the icing is too thick add in a small amount more of corn syrup).

Divide into as many separate bowls as you wish for different colours.

Add in food color

Paint the icing over the cookies using a brush, or dip edges of cookies into icing.

Allow to set on waxed paper

## Notes

Best with Angie's sugar cookies