

SAMSSites Recipes

Honey Glaze

Martha Stewart

Powder sugar has gluten. This glaze does not.

- 1/3 cup honey
- 1/4 cup light-brown sugar
- 2 2/3 ounces (1/3 cup) unsalted butter
- 1 teaspoon pure vanilla extract

1. Bring honey, brown sugar, and butter to a boil in a small saucepan, stirring until sugar dissolves. Add vanilla, and remove from heat. Let cool for 1 minute. 2. Brush a coat of honey glaze on the flat side of each cake half. Gently press halves together, and let set upright for 5 minutes. Spoon warm honey glaze over cake or kuchen until completely covered. Let stand until set.

