
Citrus Glaze

The Essential Southern Living Cookbook

Start to Finish Time: 10 minutes

2 1/2 cups powdered sugar

2 tablespoons butter, melted

1 teaspoon orange zest

2 tablespoons orange juice

1 teaspoon lemon zest

1 tablespoon (+ more as needed) lemon juice

In a bowl, whisk together the powdered sugar, melted butter, orange zest, orange juice, lemon zest and lemon juice until smooth.

Whisk in up to one tablespoon of additional lemon juice, one teaspoon at a time, until the glaze consistency is reached.

Yield: 2/3 cup

Condiments, Sauces

Per Serving (excluding unknown items): 1448 Calories; 23g Fat (13.9% calories from fat); 1g Protein; 324g Carbohydrate; 1g Dietary Fiber; 62mg Cholesterol; 240mg Sodium. Exchanges: 2 Fruit; 4 1/2 Fat; 20 Other Carbohydrates.