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# Maple Glaze

*The Essential Southern Living Cookbook*

Start to Finish Time: 10 minutes

**1/2 cup maple syrup**

**2 tablespoons butter**

**1 tablespoon milk**

**1 teaspoon vanilla extract**

**1 cup powdered sugar**

In a small saucepan over medium-high heat, bring the maple syrup, butter and milk to a boil, stirring constantly. Boil, stirring constantly, for 2 minutes.

Remove from the heat. Whisk in the vanilla. Gradually whisk in the powdered sugar until smooth. Stir gently for 3 to 5 minutes or until the mixture begins to thicken and cool slightly.

Use immediately.

Yield: 1 cup

## Condiments, Sauces

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*Per Serving (excluding unknown items): 1105 Calories; 24g Fat (19.1% calories from fat); 1g Protein; 227g Carbohydrate; 0g Dietary Fiber; 64mg Cholesterol; 257mg Sodium. Exchanges: 0 Non-Fat Milk; 4 1/2 Fat; 15 Other Carbohydrates.*