

Basic Chocolate Glaze

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Ingredients

*2 cups powder sugar
4 heaping tablespoons cocoa
2 tablespoons oil
4 tablespoons corn syrup
2 tablespoons milk*



Method

- 1. Mix everything together. It should be slightly thick, similar to a brownie batter.*
- 2. Heat in microwave for 30 seconds. Stir well, until smooth.*
- 3. If it is too thick, add more milk, 1 teaspoon at a time. The glaze will thicken as it cools, so if it gets too thick as you dip the pies, you can reheat it for 10 seconds at a time in the microwave.*

Note: The glaze recipe is really " a little of this and a little of that " kind of recipe. I tried my best to estimate the measurements that I use, but I almost always end up adding some more milk or powder sugar to get it to the right consistency.

Whenever I make this glaze, and there are a few spoonfuls extra, I freeze it in a sandwich size ziploc bag, and use it as a drizzle on ice cream or pies.

