

Heritage Recipes

You can share old family recipes and traditions

Orange Lemon Icing (Glaze)

A recent search Old Recipe Detective Request:

"When I was young (50 years ago) my aunt made a white cake with a lemon and orange zest icing/glaze. It (the frosting) was tart, colorful and was more like a thick glaze. She died many years ago and there is no one to ask about it in the family."

Orange Lemon Icing (Glaze)

1 cup sugar

1/4 cup cornstarch

1 teaspoon lemon juice

1 cup fresh orange juice

2 tablespoons finely grated orange peel

1/2 teaspoon salt

2 tablespoons butter

Combine sugar and cornstarch in medium saucepan. Slowly add lemon and orange juices and stir until smooth. Add remaining ingredients. Cook and stir frequently, over low heat until thick and glossy. Cool and spread on cake. This recipe can be doubled.

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