



LEMON DRIZZLE ICING

Ingredients

100g lemon juice

600g icing sugar

Method

In a large bowl combine the lemon juice and the icing sugar.

Whisk until smooth and glossy.

If you'd like it more runny - add lemon juice. If you'd like it more thick, add more icing sugar. Mix to combine.

Icing can be refrigerated for up to two months.