

1. Vegan Chocolate Glaze, makes 1 cup

A rich and chocolatey vegan glaze that goes on smooth and creamy but dries hard. Espresso powder heightens the chocolate flavor.

INGREDIENTS

- 1 cup confectioner's sugar
- 3 tbsp cocoa powder
- ½ tsp espresso powder
- ½ tsp vanilla paste or quality extract
- 2-3 tbsp non-dairy milk

DIRECTIONS

2. Sift the confectioner's sugar, cocoa powder, and espresso powder through a medium sieve to remove all the lumps. Add the vanilla paste and 2 tablespoons of the non-dairy milk and whisk until smooth. Lift the whisk from the glaze: the glaze should stream smoothly and slowly from the whisk. If it is too thick, whisk in another teaspoon and retest. If too thin, whisk in another teaspoon of sugar or cocoa powder.
3. Use immediately. If glaze stiffens during use, add a very small amount of non-dairy milk and whisk until smooth.

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<https://soupaddict.com/2018/02/vegan-chocolate-glaze/>