



## Milky Way Glaze

By Erin Fletter

**Prep Time 7 / Cook Time / Serves 4 - 6**

## Fun-Da-Mentals Kitchen Skills

**swirl:** to create a swirl design by lightly stirring a food with a toothpick, or other cooking or eating utensil, in a circular or other pattern.

**whip:** to beat food with a whisk or mixer to incorporate air and produce volume.

## Equipment

- Large mixing bowl
- Dry measuring cups
- Measuring spoons
- Electric handheld mixer
- Spoon (for drizzling)

## Ingredients

### Milky Way Glaze

- 4 oz cream cheese **\*\* (for DAIRY ALLERGY omit or sub dairy-free/nut-free cream cheese, like Daiya)\*\***
- 1/2 C powdered sugar
- 2 T whole milk **\*\* (for DAIRY ALLERGY sub dairy-free/nut-free milk)\*\***
- 1/2 tsp pure vanilla extract **\*\* (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)\*\***

## Food Allergen Substitutions

### Milky Way Glaze

**Dairy:** Omit cream cheese or substitute dairy-free/nut-free cream cheese, like Daiya. Substitute dairy-free/nut-free milk.

**Gluten/Wheat:** Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

## Instructions

### Milky Way Glaze

combine + whip + swirl

Add **4 ounces of cream cheese**, **1/2 cup of powdered sugar**, **2 tablespoons of milk**, and **1/2 teaspoon of vanilla extract** to a mixing bowl. Using a hand mixer, whip together ingredients, starting on slow speed so the sugar doesn't fly up, then increasing the speed until whipped into a smooth glaze, adding a tiny bit more milk or powdered sugar to get the right consistency. Drizzle the glaze over baked cupcakes in a swirly pattern and top with Asteroid Cinnamon Crunch!