



## Pomegranate Juice Icing

By Erin Fletter

**Prep Time 5 / Cook Time / Serves 4 - 6**

### Fun-Da-Mentals Kitchen Skills

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

### Equipment

- Dry measuring cups
- Measuring spoons
- Medium mixing bowl
- Whisk

### Ingredients

Pomegranate Juice Icing

- 1 1/4 C powdered confectioners sugar
- 2 to 3 T fresh pomegranate juice
- 1 pinch sesame or poppy seeds, optional **\*\*(Omit for SESAME or POPPY SEED ALLERGY)\*\***

### Food Allergen Substitutions

Pomegranate Juice Icing

**Sesame/Poppy Seed:** Omit sesame and poppy seeds.

### Instructions

Pomegranate Juice Icing

## intro

This icing goes great on top of doughnuts and sweet breads, like our Amazing Apple Carrot Raisin Challah (see recipe). If you are making the challah, as it bakes and cools, you can make the Pomegranate Juice Icing!

## measure + whisk

Have kids measure and mix together **1 1/4 cups of confectioners sugar** and **2 to 3 tablespoons of pomegranate juice** into a medium-sized bowl. Whisk everything together. Set to the side.

## drizzle + sprinkle

After the Challah has cooled for a bit; pluck them out of the muffin pan, drizzle with the pomegranate juice icing and sprinkle the top with sesame or poppy seeds!