



JAM GLAZE

(to glaze fruit cakes)

INGREDIENTS

3 tablespoons of jams (better than peaches or apricots)

½ lemon

2 spoons of water

PREPARATION

In a saucepan, melt the jam with the lemon juice and the water and bring it to a boil, then pour it into a bowl and continue mixing.

Distribute it with the help of a spoon, spatula or kitchen brush on the surface of the cake while it is still hot. By using the jam covering over the fruit cakes, the latter will not darken.

