Cinnamon Coffee Cake Glaze

From the teas.co.uk wiki

This is a quick, glossy glaze for drizzling over a loaf or fairy cakes, with a Cinnamon Dolce Latte sachet stirred in for a coffee-and-cinnamon flavour. Dissolve the sachet in a little hot water first so it spreads evenly, then whisk it with icing sugar and a splash of cream until smooth and pourable.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cinnamon Coffee Cake Glaze recipe. Canonical: https://teas.co.uk/recipes/coffee/cinnamon-coffee-cake-glaze/*

It sets firm in about an hour. Makes enough for a loaf or eight fairy cakes.

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