

How to Thicken a Glaze

Glazes have a wide range of applications in the culinary arts, from lending sweet and tangy notes to meats and vegetables to providing a delicious decorative touch for homemade desserts. Every now and then, however, you'll whip up a...

Method 1 of 2:

Adding a Cornstarch Slurry to Cooked Glazes

1. **Prepare your glaze of choice for the item you're making.** Glazes come in lots of different styles. For the most part, however, they're made using 2 primary components—a sugar and a liquid. When simmered over low heat, the sugars caramelize to form a thick, glossy sauce that can enhance the flavor and presentation of various foods.^[1]

1. You can find a wealth of unique glaze recipes online, as well as in print cookbooks and culinary magazines.^[2]

Tip: Try this simple ham glaze recipe: Heat $1\frac{1}{2}$ cup (265 g) of brown sugar with $\frac{1}{4}$ cup (59 mL) of orange or pineapple juice in a small saucepan, stirring frequently. For even more flavor, add 2–3 tablespoons (30–44 mL) of dijon mustard, $\frac{1}{2}$ teaspoon (2.5 g) of garlic powder, or a pinch of fresh ground cloves.

2. **Combine $1\frac{1}{2}$ cup (120 mL) of cold water and $\frac{1}{2}$ cup (60 g) of cornstarch.** You can mix your ingredients in a small bowl, a cup, a jar, or any other handy container you happen to have lying around. Add the water to your container first, then sift in the cornstarch a little at a time, stirring as you do.^[3]
 1. Adding the water to the cornstarch rather than the other way around is more likely to produce undesirable lumps.
 2. In culinary lingo, this solution of water and starch is known as a 'slurry.' Slurries are commonly used as thickening agents for soups, stews, sauces, and other overly-liquid concoctions.^[4]
3. **Whisk the mixture until it's completely free of lumps and other inconsistencies.** Take a fork or whisk and stir your slurry vigorously for about 20-30 seconds. Afterwards, examine the mixture and whisk it again, if needed. Repeat this process as many times as it takes to get it perfectly smooth.^[5]
 1. By the time you're finished, your slurry should have a texture almost identical to milk.
 2. If there are lumps in your slurry, there will be lumps in your glaze.
4. **Add the slurry to your glaze little by little until it reaches the desired thickness.** Pour in roughly one-quarter to one-third of the mixture. Then, stir the glaze thoroughly and let simmer for a few minutes. If it's still not thick enough, pour in another one-quarter to one-third, stir, and simmer for another round.^[6]
 1. You may not need to use all of the slurry, depending on how thick you want your glaze to be.
 2. Keep in mind that most glazes will continue to solidify a bit as they cool, as well.^[7]

Method 2 of 2:

Adjusting the Texture of Other Types of Glazes

1. **Use powdered sugar to thicken glazes prepared at room temperature.** When you're putting together a quick glaze for a cake or similar confection and it turns out a little too thin, the simplest way to rectify the situation is to stir in a little more sugar. The dry, dusty sweetener will absorb some of the overabundant liquid, resulting in a glossier glaze with more body.^[8]
 1. Needless to say, the more sugar you add to your glaze, the sweeter it will be. For this reason, it may be wise to use slightly less when it comes time to decorate your item.
 2. These types of glazes are most often made using only powdered sugar and a liquid base, such as water, milk, cream, or fruit juice.^[9]
2. **Allow cooked glazes to cool to a more workable texture.** It can be tough to achieve that luscious, effortless-looking drip placement with simmered chocolate glazes or pour-over icings while they're still piping hot. Luckily, there's an easy solution—just wait a few minutes. You'll have the easiest time drizzling them when they're only slightly warmer than room temperature.^[10]
 1. Depending on what exactly is in your glaze and how much you're working with, it could take anywhere from 15 minutes to an hour to reach optimal pouring temperature.
 2. Keep a close eye on the consistency of your glaze throughout the cooling process. Temperature will be your primary means of controlling thickness, since it's much harder to add other ingredients to a glaze after cooking it without impacting its taste.
3. **Reduce meat glazes longer to do away with unwanted moisture.** If you've got a meat-based sauce on the stove that's lacking in substance, turn the cooktop down to medium-low heat and simmer it for several hours. Once it's reduced by about half, it will be ready to spoon over any number of savory dishes.^[11]
 1. To 'reduce' something simply means to cook it over low heat until the excess moisture evaporates out of it.
 2. Low, slow reduction is the key to perfecting rich, flavorful sauces like the traditional French demi-glace.^[12]

Tip: In a pinch, it can also help to incorporate a small amount of a secondary thickening agent, like flour or cornstarch slurry, though these components are more likely to dull the flavor of the reduction.

You finished reading the article "**How to Thicken a Glaze**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.