

Fudge Frosting

Yield: 5 quarts

* Will frost two 9-inch cakes.

Equipment:

Stand mixer with paddle attachment

Sauce pan

Spatula

Ingredients:

6 T – Evaporated Milk

3 squares – Unsweetened Chocolate squares, melted

3 cups - Powdered sugar

1 tsp – Vanilla

1 T - Butter, melted

Instructions:

- On medium-low setting, slowly heat milk. Remove from stove.
- Gradually add sugar until mixture is thick enough to spread.
- Add chocolate, vanilla and butter. Beat well.
- For a shiny frosted surface, let frosting stand ten minutes before spreading.

Storage:

Keeps very well at room temperature