

Good & Rich Chocolate Icing

Yield: 6 cups

Equipment:

Stand mixer with paddle attachment

Microwave

Spatula

Ingredients:

1 lb – Semi-Sweet Chocolate Chips

2 cups – Butter

½ tsp – Vanilla flavoring or Kahlua Liquor

2 cups - Powdered sugar

Instructions:

- Cream butter and powdered sugar together.
- Heat chocolate and cool, then blend into butter and sugar mixture.
- Add flavoring and blend well.

Storage:

Keeps very well at room temperature