

# My Favorite Chocolate Icing

**Yield:** 4 cups

\* This icing gets firm as it cools. With a little practice, you'll learn how much to cool before you pour. If the weather is very humid, add the powdered sugar before removing the saucepan from the heat.

## **Equipment:**

Sauce pan  
Spatula

## **Ingredients:**

1 stick – Margarine  
½ cup – Milk  
1 tsp – Vanilla  
1/3 cup – Cocoa  
1 lb - Powdered sugar  
Dash - Salt

## **Instructions:**

- In saucepan, melt the margarine and blend in the cocoa.
- Add the milk. Bring to a boil, remove from heat and add the powdered sugar, vanilla and salt. Blend well.
- Pour over cake and smooth with metal spatula.

## **Storage:**

Room temperature