

No Cook Fudge Frosting

Yield: 1 ½ cup

* Why beat the frosting in a pan? When you place the pan in the bowl of ice water, it gives you a handle to hold on to while beating. Also, metal speeds transfer of cold from ice to frosting.

Equipment:

Bowl of ice water

2 - Sauce pans

Whisk

Spatula

Ingredients:

2 squares (1 oz. Each) – Chocolate squares

3 T – Milk

1 tsp - Vanilla

3 T - Butter, softened

1 cup - Confectioners' Sugar, sifted

1 - Egg

Instructions:

- Melt the chocolate in a pan over HOT water. Cool.
- In small saucepan, thoroughly combine the confectioners' sugar, milk, egg and vanilla. Stir in the chocolate.
- Add the soft butter, 1 tablespoon at a time, beating well by hand after each addition.
- Chill ten minutes in refrigerator. Place in bowl of ice water.
- Beat frosting over ice water until just right consistency to spread.
- Swirl it on cake; then dot with walnut halves (optional).

Storage:

Refrigerate