Soft Chocolate Frosting

Ingredients

- 4 squares chocolate
- 1 1/4 cups cold milk
- 4 Tbsp flour
- 1 cup sugar
- 2 Tbsp butter
- 1 tsp vanilla

Instructions

1. Add chocolate to milk in double boiler and heat.
2. When chocolate is melted, beat with a rotary egg beater until smooth and blended.
3. Sift flour with sugar, then add a small amount of the chocolate mixture, stirring until smooth.
4. Return to double boiler and cook until thickened.
5. Add butter and vanilla.
6. Cool and spread on cake.

Soft Chocolate Frosting

4 sq. chocolate
1¼ c. cold milk
4 T flour
1 c sugar
2 T butter
1 t vanilla.
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Add choc. to milk in double boiler & heat. When chocolate is melted beat with rotary egg beater till smooth & blended. Sift flour with sugar, add a small amt. of choc. mixture stirring until smooth. Return to d.b., cook till thickened, & add butter & vanilla. Cool & spread on cake.

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