

Fudge Frosting

Ingredients

- 2 cups sugar
- 2 squares baking bitter chocolate, cut up fine
- 1/2 cup Crisco
- 2/3 cup milk (skim)
- 1 tsp vanilla

Instructions

1. Stir together sugar, chocolate, Crisco, and milk.
2. Bring to a boil and boil 1 minute to a rolling boil.
3. Take off heat and add 1 tsp vanilla.
4. Set pan in cold water and beat, keeping stirring until frosting is ready to spread.

Fudge Frosting

2 c sugar
2 squares baking butter Chocolate (cut up fine)

$\frac{1}{2}$ c crisco

$\frac{2}{3}$ c milk (skim)

stir, bring to a boil and boil 1 min. to a
rolling boil. Take off and add 1 tsp Vanilla
Beat (set pan in cold water) Keep stirring

Chocolate frosting (Cake) p. 37

Better Homes and Gardens
Dessert Cook Book