

Fudge Frosting

Recipe from the kitchen of Lela

Ingredients

- 2 cups sugar
- 1/4 cup white corn syrup
- 1/2 cup milk
- 1/2 cup shortening
- 2 squares unsweetened chocolate (2 oz)
- 1/4 tsp salt
- 1 tsp vanilla

Instructions

1. Mix together thoroughly: sugar, white corn syrup, milk, shortening, unsweetened chocolate, and salt.
2. Stir over low heat until shortening and chocolate are melted.
3. Then, stirring constantly, bring to a full boil. Boil for exactly one minute.
4. Remove from heat and beat until lukewarm.
5. Add vanilla and continue beating until icing loses its gloss.
6. Considerable beating is required for a creamy consistency.

FUDGE FROSTING

(LELA)

Mix together thoroly: 2 c. sugar, $\frac{1}{4}$ c. white corn syrup, $\frac{1}{2}$ c. milk, $\frac{1}{2}$ c. shortining, 2 sq. unsweetened chocolate, $\frac{1}{4}$ t. salt.

Stir over low heat till short. and chocolate are melted; then, stirring constantly, bring to full boil. Boil for exactly one minyte

Remove from heat and beat until lukewarm; add 1 t. vanilla and continue beating till icing loses gloss. Considerable beating is required for creamy consistency

