

Quick and Easy Chocolate Frosting

Recipe by Hershey's

Yields about 2 1/2 cups frosting

Ingredients

- 3 bars (3 oz.) Hershey's Unsweetened Baking Chocolate, broken into pieces
- 1 cup miniature marshmallows
- 1/2 cup (1 stick) butter or margarine, softened
- 1/3 cup milk
- 2 1/2 cups powdered sugar
- 1/2 tsp vanilla extract

Instructions

1. In a medium saucepan over low heat, melt chocolate, stirring constantly.
2. Add marshmallows; stir frequently until melted. (Mixture will be very thick and will pull away from the sides of the pan.)
3. Spoon mixture into a small mixer bowl; beat in butter and milk until smooth.
4. Add sugar and vanilla; beat to desired consistency.

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