

Boiled Chocolate Icing

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*2 squares chocolate
1 cup sugar
1 egg, well beaten
1 cup chopped nuts
1/2 cup sweet cream
1 teaspoon vanilla*

Stir all of the ingredients together in a saucepan.

Boil the mixture until it thickens.

Cool before spreading.

(This frosting does not get hard.)

Per Serving (excluding unknown items): 2314 Calories; 134g Fat (49.7% calories from fat); 35g Protein; 270g Carbohydrate; 17g Dietary Fiber; 317mg Cholesterol; 141mg Sodium. Exchanges: 2 Grain(Starch); 3 1/2 Lean Meat; 24 1/2 Fat; 15 1/2 Other Carbohydrates.