
Choco-Razzleberry Icing

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

If you are making a layered cake versus a pan cake, you will need to double the recipe.

1 ounce bitter baking chocolate, melted

3 tablespoons margarine

1 1/2 cups confectioner's sugar, sifted

pinch salt

1 teaspoon vanilla

1/2 cup no-sugar-added raspberry jam

In a bowl, cream the sugar and the shortening. Slowly beat in the melted chocolate. Add the salt, jam and vanilla. (Be conservative on the sugar addition until the jam has been added since its' going to add sweetness.)

Adjust the confectioner's sugar to your own taste.

Dessert

Per Serving (excluding unknown items): 1017 Calories; 34g Fat (29.9% calories from fat); trace Protein; 181g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 402mg Sodium. Exchanges: 7 Fat; 12 Other Carbohydrates.