

Chocolate Cream Icing

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

*1 package (6 ounce) semi-sweet chocolate bits
1 cup heavy cream
1 teaspoon vanilla*

In a saucepan over low heat, combine the chocolate bits and cream. Stir until the chocolate melts. Bring to a boil, then simmer for 1 minute.

Cool to lukewarm.

Add the vanilla. Beat for 2 minutes or until bubbles appear.

Refrigerate until thick enough to spread.

To decorate with polka dots: In a bowl, beat together one cup of sifted confectioner's sugar and three to four teaspoons of water. Drop from the end of a spoon onto the cake.

Per Serving (excluding unknown items): 833 Calories; 88g Fat (93.9% calories from fat); 5g Protein; 8g Carbohydrate; 0g Dietary Fiber; 326mg Cholesterol; 89mg Sodium. Exchanges: 1/2 Non-Fat Milk; 17 1/2 Fat.