

Fudge Frosting

Elizabeth Pisarczyk

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 cups sugar
1 cup water
1/4 teaspoon salt
2 one-ounce squares
unsweetened chocolate
2 tablespoons light corn
syrup
2 tablespoons butter
1 teaspoon vanilla*

In a saucepan over low heat, cook two cups of sugar, water, salt, unsweetened chocolate and light corn syrup, stirring occasionally, until the sugar dissolves.

Cover the saucepan for 2 to 3 minutes so the sugar crystals on the sides of the pan dissolve. Uncover and continue cooking to a soft ball stage (about 236 degrees).

Remove from the heat. Add two tablespoons of butter and cool until lukewarm.

Add one teaspoon of vanilla and beat until the frosting is of spreading consistency.

Per Serving (excluding unknown items): 2175 Calories; 54g Fat (21.2% calories from fat); 6g Protein; 448g Carbohydrate; 9g Dietary Fiber; 62mg Cholesterol; 836mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 11 Fat; 29 Other Carbohydrates.