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# Fudge Icing II

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**2 cups sugar**

**1/2 cup white Karo syrup**

**1/2 cup milk**

**1/4 cup margarine**

**1/2 teaspoon salt**

**2 squares (one ounce each) unsweetened chocolate**

**1 teaspoon vanilla**

**1 cup chopped pecans**

In a saucepan, combine the sugar, white Karo syrup, milk, margarine, salt and chocolate. Stir over low heat until the chocolate dissolves. Stir constantly.

When the mixture comes to a boil, cook for 5 minutes. Beat until thick. Add the vanilla and pecans.

Yield: frosting for two layers

## **Dessert**

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*Per Serving (excluding unknown items): 3131 Calories; 161g Fat (43.9% calories from fat); 20g Protein; 445g Carbohydrate; 18g Dietary Fiber; 17mg Cholesterol; 1672mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 31 1/2 Fat; 27 Other Carbohydrates.*