

# Mocha Whipped Cream Frosting

Mildred Miller - Grassy, MO

Treasure Classics - National LP Gas Association - 1985

## **Yield: Fill and Frost Two Layers**

*1 1/2 cups heavy cream,  
whipped*

*3 tablespoons powdered  
sugar*

*1 teaspoon instant coffee*

*2 teaspoons cocoa*

*2 tablespoons rum or 1  
teaspoon rum flavoring*

## **Bake Time:**

Whip the cream until fairly stiff. Shake the beater clean.

Gradually beat in the powdered sugar, then the coffee and cocoa.

Fold in the rum flavoring.

Beat again until stiff.

---

Per Serving (excluding unknown items): 1327 Calories; 133g Fat (87.6% calories from fat); 8g Protein; 34g Carbohydrate; 1g Dietary Fiber; 489mg Cholesterol; 135mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Non-Fat Milk; 26 1/2 Fat; 1 1/2 Other Carbohydrates.