

Velvet Frosting

Alyce Desroches

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

1 package (6 ounces) semi-sweet chocolate

1/2 cup butter, softened

2 eggs

In a double boiler, melt the semi-sweet chocolate pieces over hot water. Cool slightly.

In a small bowl, mix the butter with the eggs. Mix well. Stir in the melted chocolate until smooth and creamy.

(No sugar is used in this frosting.)

For a layer cake: use two nine-inch cake pans, greased and floured. Bake for 45 minutes at 375 degrees. Fill the middle and top of the cake with frosting.

Per Serving (excluding unknown items): 961 Calories; 102g Fat (94.1% calories from fat); 14g Protein; 1g Carbohydrate; 0g Dietary Fiber; 672mg Cholesterol; 1077mg Sodium. Exchanges: 1 1/2 Lean Meat; 19 Fat.