

Chocolate Frosting

1/3 cup milk

7 oz unsweetened/semisweet chocolate

1/2 cup butter

2 1/4 cups icing sugar

Don't start making the frosting until the cake is cooled a bit. This is very fast to make, and too long over the heat will crystallize it.

Over medium-high heat, in a medium-sized pot, BRING TO BOIL milk and butter.

SIFT icing sugar while you are waiting for the boil.

ADD chocolate, vanilla and icing sugar.

BEAT well.

REMOVE from heat.

This frosting can be poured (or oozed) over a cake, or add more sugar to make it a bit thicker to spread over a cake.