

## *Chocolate Mound Cake Frosting*

**2 CUPS SUGAR**  
**2 TABLESPOONS COCOA**  
**1/2 CUP BUTTER**  
**12 OZ. CAN EVAPORATED MILK**  
**1 TSP. VANILLA EXTRACT**

Mix sugar and cocoa with a wire whisk, then add all other ingredients (except vanilla) and cook over medium heat, stirring constantly until it reaches soft ball stage. Place in a mixing bowl and add vanilla. Beat until it is pour-able (slightly thickened), then pour all over the top of the cake.

## *Chocolate Marshmallow Icing*

**16 REGULAR SIZED MARSHMALLOWS**  
**4 BLOCKS OF SEMI-SWEET BAKERS' CHOCOLATE**  
**2 TABLESPOONS BUTTER**  
**1/4 CUP WATER**  
**1 TEASPOON VANILLA EXTRACT**  
**3 CUPS POWDERED SUGAR**  
**1/4 TEASPOON SALT**

Melt butter, chocolate, salt, marshmallows, and water in a large saucepan over low heat. Put powdered sugar in a bowl, then pour the chocolate mixture into the sugar and mix well. Icing is sticky and runny. Spread on to frozen cake layers and enjoy!