

Fudge Frosting

8 CUPS POWDERED SUGAR

3/4 CUP COCOA

3/4 CUP EVAPORATED MILK

1 1/2 STICKS SALTED BUTTER OR MARGERINE

DASH OF SALT

2 TSP. VANILLA

Add powdered sugar to mixing bowl. Add a dash of salt. Add cocoa a little at a time as you are whisking the powdered sugar on low. Scrape the sides with a spatula to make sure it is mixed well.

Add evaporated milk to a liquid measuring cup. Add 1 1/2 sticks of softened butter to same measuring cup. Put in microwave until it is boiling.

Add the liquid into mixer once boiling and mix on medium speed. Add vanilla extract. If it is too thick add water a tablespoon at a time until it reaches desired texture (it will thicken as it sits).

NOTE: Ice cake immediately.