

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!