

Chocolate Gravy

1/2 CUP SUGAR
2 TBSP. HERSHEY'S COCOA
1/4 CUP FLOUR
1 CUP MILK
DASH OF SALT
1 TSP. VANILLA
1/4 CUP BUTTER

Melt butter in an iron skillet, then whisk in the flour. Combine the sugar and cocoa and add to the skillet. Whisk in milk and keep whisking constantly until creamy. Take off heat once it thickens and add to a glass bowl. (You can add more milk and whisk it in if it is too thick). Add vanilla, then enjoy over hot biscuits!

Strawberry Frosting

1/2 CUP BUTTER
3 1/2 CUPS POWDERED SUGAR
1/2 CUP MASHED STRAWBERRIES (STRAIN WELL)

Cream ingredients together and beat on medium speed until well blended. Frosting is not thick, so it typically is used to ice cakes that remain in the pan.