

Chocolate Gloss

Ingredients

- 3/4 cup sugar
- 1/2 cup coffee cream (half and half or table cream)
- 1 package (6 oz.) semi-sweet chocolate pieces

Instructions

1. Combine cream and sugar and cook over low heat until mixture comes to boiling point.
2. Remove from heat.
3. Place chocolate pieces in a mixing bowl.
4. Pour hot cream mixture over chocolate.
5. Beat at low speed until chocolate is melted.
6. Then beat at high speed until frosting is of spreading consistency.
7. Use as directed above.

CHOCOLATE GLOSS

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