

Luxury Frosting

Ingredients

- 2 cups semi-sweet chocolate bits
- 1/2 cup butter or margarine
- 1 cup powdered sugar, sifted
- 2 eggs
- 2 tsp vanilla

Instructions

1. Melt 2 cups semi-sweet chocolate bits in the top of a double boiler. Cool until just slightly warm.
2. Cream 1/2 cup butter or margarine in a small bowl.
3. Gradually add 1 cup sifted powdered sugar, creaming well.
4. Add 2 eggs and beat thoroughly.
5. Blend in 2 tsp vanilla and the melted chocolate bits.
6. Beat until smooth.

Luxury Frosting

Melt 2 cups semi sweet bits in top of double boiler. Cool about one hour.

Cream 1/2 cup butter or margarine in a small bowl. Gradually add 1 cup sifted pd. sugar. Creaming well. Add 2 eggs + beat thoroughly. Blend in 2 t vanilla and the melted chocolate bits. Beat till smooth.

