Creamy Chocolate Fudge Frosting

Recipe by Duncan Hines

Ingredients

- 1/3 cup butter or other shortening
- 1/4 cup water
- 1/8 tsp salt (add only if unsalted shortening is used)
- 1/2 cup cocoa (less may be used if desired)
- 2 1/2 cups powdered sugar
- 1 tsp vanilla
- A little water, if needed to thin

Instructions

1. Melt butter (or other shortening) with water over low heat. Remove from heat.
2. If using unsalted shortening, add 1/8 tsp salt.
3. Stir in cocoa.
4. Mix in powdered sugar, 1 cup at a time. Beat until smooth and creamy.
5. Add vanilla.
6. Add a little water if frosting is too thick.

CREAMY CHOCOLATE FUDGE FROSTING

1. Melt over low heat **⅓ cup butter,** or other shortening, with **¼ cup water.** Remove from heat.

(Add ⅛ teaspoon salt if unsalted shortening is used.)

2. Stir in **½ cup cocoa** (less cocoa may be used if desired).

3. Mix in **2½ cups powdered sugar**—1 cup at a time. Beat smooth and creamy. Add 1 teaspoon vanilla. Add a little water if too thick.

"CHOCOLATE IS A MAN'S FAVORITE FROSTING,"

says

Duncan Hines



"You're sure to please him, and your family as well, with a rich chocolate frosting on a delicious white cake. This Creamy Chocolate Fudge Frosting (see back of folder) spreads smoothly and stays moist and creamy. The Hawaiian Dream Cake on the inside of this folder is another treat you'll want to make for your family." W-1

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