

## MINUTE FUDGE FROSTING

*This is the perfect icing for Fudge Bar Cake.  
The word “minute” refers to how long the mixture boils.  
It’s a pretty fast recipe—not to mention, fabulous!  
Amounts below are for a single or double batch*

In a deep pan, mix

1 cup	or	2 cups <b>Sugar</b>
¼ cup	or	½ cup <b>Milk</b>
¼ cup	or	½ cup <b>Shortening</b>
¼ teaspoon	or	½ teaspoon <b>Salt</b>

Add

1 square*	or	2 squares <b>Unsweetened Baking Chocolate</b>
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Place on medium heat and stir constantly until chocolate melts and mixture reaches a rolling boil. (Be careful not to burn.) Stop stirring, but keep the heat on under the pan. Boil for one minute, then add

1 teaspoon	or	2 teaspoons <b>Vanilla Extract</b>
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(Be careful—when you pour the vanilla in the chocolate, the whole thing will boil like mad until the alcohol in the vanilla evaporates. It’s easy to get splattered with very hot chocolate syrup!)

Use an electric mixer to beat the liquid until it’s thick enough to spread on cake. Work quickly as you cover the cake. If frosting becomes too thick to spread, add a few drops of milk and mix thoroughly.

\* If you don’t have unsweetened chocolate, you can substitute 3 tablespoons of baking cocoa + 1 tablespoon of butter for every ounce in the recipe.

**Note:** Spread any extra frosting on a buttered plate and let harden. Cool, then cut into bite-sized pieces.