
Chocolate Frosting III

The Essential Southern Living Cookbook

Start to Finish Time: 5 minutes

1/2 cup butter, melted

1/3 cup cocoa

1/3 cup evaporated milk

1 teaspoon vanilla extract

1 package (16 ounce) powdered sugar, sifted

Combine all of the ingredients in a large bowl. Beat with an electric mixer on medium speed until the dry ingredients are moistened.

Beat at high speed until the frosting reaches spreading consistency.

Yield: 2 1/2 cups

Dessert

Per Serving (excluding unknown items): 1469 Calories; 102g Fat (59.5% calories from fat); 12g Protein; 144g Carbohydrate; 9g Dietary Fiber; 273mg Cholesterol; 1032mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 20 Fat; 8 Other Carbohydrates.