

Fudge Icing

Carlos wells - Paintsville, KY

Treasure Classics - National LP Gas Association - 1985

*2 cups sugar
1/4 teaspoon salt
2 squares (one ounce ea)
unsweetened chocolate
2 teaspoons light corn syrup
2 tablespoons butter
1 teaspoon vanilla*

In a saucepan, cook the sugar, salt, chocolate and corn syrup over low heat. Stir constantly until the sugar dissolves. Cover the saucepan for 2 to 3 minutes to dissolve the sugar crystals on the sides of the pan. Uncover and cook to a soft ball stage (236 degrees).

Remove from the heat. Add the butter and cool to lukewarm.

Add the vanilla extract and beat until of spreading consistency. If the frosting becomes too stiff, add a small amount of hot water.

Per Serving (excluding unknown items): 2098 Calories; 54g Fat (22.0% calories from fat); 6g Protein; 427g Carbohydrate; 9g Dietary Fiber; 62mg Cholesterol; 796mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 11 Fat; 27 1/2 Other Carbohydrates.