

Glossy Chocolate Icing

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*3 squares (3 ounce total)
unsweetened chocolate
3 tablespoons shortening
2 cups confectioner's sugar,
sifted
5 tablespoons milk
1/4 teaspoon salt
1 teaspoon vanilla*

In the top of a double boiler over hot water, melt together the chocolate and the shortening. Remove from the heat. Cool slightly.

In a bowl, beat together the confectioner's sugar, milk, melted chocolate mixture, salt and vanilla until it becomes a consistency to spread.

Ices a large cake. For a small cake, halve the recipe.

Per Serving (excluding unknown items): 1777 Calories; 88g Fat (41.6% calories from fat); 11g Protein; 268g Carbohydrate; 13g Dietary Fiber; 10mg Cholesterol; 585mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 17 1/2 Fat; 16 Other Carbohydrates.