

Chocolate Cream Cheese Frosting

12 ounces cream cheese

1 cup unsalted butter, softened

2 teaspoons vanilla

1 pound semisweet chocolate, chopped (milk chocolate can also be used)

Stir chopped chocolate in a double boiler until melted and smooth. Remove from heat and set aside. Using an electric mixture, beat cream cheese, butter and vanilla in a large bowl until smooth. Gradually add melted chocolate, beat until fluffy, frost cake.

7 Minute Frosting

2 egg whites

1 1/2 cup sugar

1 1/2 teaspoon corn syrup

1/3 cup cold water

dash of salt

Place all but vanilla in double boiler. Mix thoroughly. Cook beating consistently with rotary or electric mixer until mixture forms peaks - about 7 minutes. Remove from heat and add vanilla. Beat until it becomes spreading consistency.