

Creamy Chocolate Frosting

Makes approximately 3 cups

3 tablespoons butter or margarine

3 ounces unsweetened baking chocolate*

1/4 teaspoon salt

1/2 cup milk

3 cups confectioners' sugar

1 teaspoon vanilla

Melt butter or margarine in a small saucepan. Add chocolate. Stir constantly over very low heat until chocolate melts and mixture is smooth. Pour into small bowl. Stir in salt. Alternately, add milk and sugar; beat until thoroughly blended. Stir in vanilla. Chill until spreading consistency, about 10 to 15 minutes.

*1 used 3 tablespoons powdered unsweetened chocolate with 3 tablespoons oil. I also added extra sugar - almost a cup.