

Creamy Chocolate Frosting

2 3/4 cups Icing Sugar

6 tablespoons dark Cocoa Powder

6 tablespoons Butter

~5 tablespoons Milk, evaporated if available

1 teaspoon Vanilla

Sift icing sugar and cocoa powder together, and set aside.

Cream the butter until smooth.

Alternately, gradually beat in sugar and milk.

Beat in vanilla.

Beat until light and fluffy.

Makes enough to frost but not fill a 9 inch round layer cake.

6 tablespoons = 1/3 cup + 2 teaspoons