

Premium Gluten Free

Fudgee Cocoa Frosting



1/2 cup butter1/2 cup dark cocoa powder5 to 6 cups powdered sugar1/3 to 1/2 cup milk1 teaspoon vanilla extract

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In a small saucepan, melt butter over medium heat. Add cocoa powder and heat for 30 to 60 seconds, stirring until smooth. Pour chocolate mixture into a large bowl.

Alternately add powdered sugar and milk until desired spreading consistency is achieved. Stir in vanilla extract. Fills and frosts two 8 inch round cakes or one 13 x 9 inch cake.

Cook's Note: Electric mixer required.