

Betty's Brown Sugar-Cocoa Fudge Icing for Cakes Recipe



Uploaded on Mar 22, 2009

In this video, Betty demonstrates how to make her Brown Sugar-Cocoa Fudge Icing for Cakes. It is an easy way to make a genuine fudge frosting, and this is Betty's all-time favorite icing recipe! You'll love it!

Ingredients:

- 2 cups brown sugar, firmly packed
- 1 stick butter or margarine, softened to room temperature
- 4 tablespoons cocoa (I think I said 4 teaspoons in the video, but it is 4 tablespoons of cocoa!)
- 4 tablespoons milk (I used skim milk.)
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda

Mix all of the ingredients, except the baking soda, in a saucepan, and blend well. Place over medium heat and bring to a boil. Boil for 1 minute, stirring constantly. Remove from heat, and immediately add baking soda. Beat until the icing reaches spreading consistency. This may take 7 or 8 minutes, but you will know when to stop, because the icing will be thickening and looking a little dull. If you do not beat this long enough, it will never set up, and you will have fudge sauce for ice cream--not bad! If you beat this too long, it will turn into fudge, which you can spoon into a dish, smooth off, and cut into squares--not bad, either! But, when your icing reaches a good spreading consistency, you need to immediately ice your room temperature (or cooler) cake (or cupcakes or cookies). The taste and texture of this icing is just the **best*!!!*