

## Betty's All-Purpose Chocolate Frosting



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In this video, Betty demonstrates how to make All-Purpose Chocolate Frosting. This frosting is easy to make and can be used on cake, cupcakes, cookies, doughnuts—any sweet treat!

Ingredients:

2 ounces unsweetened chocolate  
2 teaspoons light Karo syrup  
2 teaspoons vanilla extract  
3 tablespoons butter, softened to room temperature  
1 ½ cups confectioner's sugar (powdered sugar or icing sugar)  
3 tablespoons milk

In a double boiler or small saucepan, melt 2 ounces of unsweetened chocolate over low to medium heat, stirring constantly. Remove from heat and let cool. When melted chocolate has cooled, place it in a large mixing bowl, along with 2 teaspoons light Karo syrup, 2 teaspoons vanilla, 3 tablespoons softened butter, 1 ½ cups confectioner's sugar, and 3 tablespoons milk. Beat with an electric mixer until smooth and creamy. Immediately spread over cake. m-m-m ... delicious! I will have a special cake for this frosting tomorrow! --Betty