



CREAMY CHOCOLATE FROSTING

- 2 1/2 Cups Granulated Sugar
- 1/2 Cup Cocoa Powder
- 1 Cup Evaporated Milk
- 1 Teaspoon Vanilla

DIRECTIONS

1. Mix sugar and cocoa in a saucepan.
2. Add evaporated milk.
3. Cook over moderate heat, stirring constantly, until the mixture begins to boil.
4. Boil for 3 minutes.
5. Remove from heat.
6. Add vanilla.
7. Cool and beat until thick and creamy.
8. Pour over cake.