

Heritage Recipes

You can share old family recipes and traditions

Boiled Chocolate Icing

Search Request from Visitors to Old Recipe Detective Blog or Heritage Recipes

Comment Posted on Old Recipe Detective Blog: Try this frosting on your cupcakes, bundt cakes or use to frost a layer cake. The frosting is an old-fashion boiled frosting that all the chocolate lover's you know will adore.

Boiled Chocolate Icing Recipe

Ingredients:

2 cups granulated sugar
2 eggs
6 tablespoons heavy cream
2 ounces unsweetened chocolate
2 tablespoons butter or margarine
1 teaspoon vanilla extract

Instructions:

Combine sugar, eggs and heavy cream. Add chocolate (can be melted in microwave 60 seconds or so). Bring to boil at medium heat. Cover and boil on medium-low heat 2-3 minutes until steam washes any sugar crystals down from the sides, continue to soft ball stage. Cool a bit (no more than 5 minutes) and add butter and vanilla. Beat to proper thickness and spread on cake.

Makes 2-3 cups frosting.

Submit Your Favorite Recipes along with their stories to
editor@heritagerecipes.com
www.heritagerecipes.com @