



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

**Rich Creamy Chocolate Frosting** - from Blue Eggs and Yellow Tomatoes Cook Book  
Enough to fill and frost a 3 layer cake

12 oz bittersweet chocolate, chopped into 1" pieces  
1/3 cup butter,  
1/3 cup sugar  
1/3 cup water  
1 ¼ cups whipping cream  
½ teaspoon salt  
1 teaspoon pure vanilla

**THE STEPS:**

- Place the chocolate and butter in a medium sized mixing bowl then set aside
- Mix the sugar and water in a heavy bottomed saucepan.
- Place sauce pan over medium heat and stir sugar until it's dissolved.
- Add the cream and salt then bring to a boil.
- Once mixture is boiling, remove the pot from the heat and pour cream over chocolate and butter.
- Let it stand for 5 minutes then whisk until smooth
- Add vanilla extract and whisk well
- Let the frosting cool at room temperature then chill until it's a spread able consistency. *Don't let the frosting harden in the refrigerator - you just want it spreadable!*

**THE LOVE:** If you're going to the trouble to make this frosting be sure to use chocolate with at least 60% cacao. No sense skimping...