

Chocolate Icing

2 ounces unsweetened chocolate, melted and cooled

2 cups confectioner's sugar

1 $\frac{3}{4}$ cups 100% powdered Cacao unsweetened (Hershey's Cocoa)

1 teaspoon cornstarch

$\frac{1}{2}$ cup butter ($\frac{1}{4}$ lb. or 1 stick) butter softened

$\frac{1}{2}$ cup whole milk

1 teaspoon vanilla

Put the unsweetened chocolate in a heavy saucepan on very low heat. Stir constantly until just melted. Set aside to cool.

Combine in a large bowl with the mixer at low speed the cacao, confectioner's sugar, butter, vanilla, and half the milk ($\frac{1}{4}$ cup).

Beat at medium speed about 1-2 minutes until creamy. Add the cooled chocolate and beat until combined. Add the rest of the milk. If the mixture is still too thick for spreading, add a bit more milk.