

CHOCOLATE CHIP FUDGE FROSTING

Yield 100

Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13516 cal	2295 g	89 g	496 g	728 mg	5336 mg	2634 mg

Ingredient

CHOCOLATE,COOKING CHIPS,SEMISWEET
 BUTTER
 SUGAR,POWDERED,SIFTED
 MILK,NONFAT,DRY
 SALT
 WATER,WARM

Weight

2-1/4 lbs
 8 oz
 3-2/3 lbs
 1-3/4 oz
 1/4 oz
 14-5/8 oz

Measure

1 qts 2 cup
 1 cup
 3 qts 2 cup
 3/4 cup
 1/8 tsp
 1-3/4 cup

Issue

Method

- 1 Melt chocolate chips and butter or margarine over very low heat. Place in mixer bowl.
- 2 Sift together powdered sugar, milk, and salt; add to chocolate mixture.
- 3 Blend in just enough water to obtain spreading consistency. Mix at medium speed 3 minutes or until smooth.
- 4 Spread immediately on cool cakes.

Notes

- 1 In Step 1, chocolate-flavored baking chips may be substituted for semi-sweet chocolate chips.
- 2 For 9-inch, 2-layer cakes: Spread about 1-3/4 cups frosting per cake.
- 3 For cupcakes: Spread about 1 tablespoon of frosting on each cupcake.