



BLACK BEAUTY FROSTING

**¼ cup Blue Bonnet Margarine
or butter**
¼ cup corn syrup
¼ teasp. salt

½ teasp. vanilla extract
½ cup cocoa
3½ cups confectioners' sugar
1-2 tablesps. milk

1. Beat first four ingredients thoroughly in mixing bowl.
2. Add cocoa; mix well.
3. Add sugar alternately with milk.
4. Beat until smooth after each addition.
Additional milk may be added for good spreading consistency.

Use for frosting and filling 8-in. layer cake

BROILED TOPPING

¼ cup butter
½ cup brown sugar

3 tablesps. heavy cream
½ cup chopped nuts

1. Mix all ingredients; spread on top of warm cake.
2. Place 3-in. below broiler, low heat, until topping browns.
Topping for one 9-in. cake.

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BROWN SUGAR FROSTING

1 cup brown sugar
¼ cup water

2 egg whites
½ teasp. vanilla extract

1. Put sugar and water into 1-qt. saucepan with straight sides.
2. Cook; stir until sugar is dissolved; cover; boil 2-min.
3. Uncover; boil gently until thermometer registers 236°.
4. Pour hot syrup slowly over beaten egg whites; beat constantly.
5. Add vanilla; continue beating until frosting stands in peaks.
6. Spread between layers, on top and sides of cake.

Frosting for two 8-in. layers