

QUICK CHOCOLATE TOPPING

1. Cut 1 cake (4-oz.) sweet chocolate into pieces.
2. Remove pan from hot, freshly baked cake.
3. Sprinkle chocolate over cake.
4. Invert pan over cake until chocolate melts.

Topping for 1 large or 8-in. square cake

COCOA FROSTING

2 cups confectioners' sugar
1/3 cup cocoa
1/4 teasp. salt

1 tablesp. Blue Bonnet Margarine
or butter
3 tablesps. hot milk
1/2 teasp. vanilla extract

1. Sift together sugar, cocoa and salt.
2. Add remaining ingredients.
3. Beat until mixture is of spreading consistency.

Frosting for one 10-in. cake

* COFFEE FROSTING

1 cup sugar
1 tablesp. Chase & Sanborn
Instant Coffee

1/3 teasp. cream of tartar
1/3 cup water
2 egg whites
1 teasp. vanilla extract

1. Combine sugar, coffee and cream of tartar.
2. Add water; cook over low heat.
3. Stir until sugar is dissolved and mixture boils.
4. Cover pan; boil for 2 min.; uncover.
5. Boil gently until candy thermometer registers 240°.
6. Pour hot syrup slowly over stiffly beaten egg whites.
7. Beat constantly; add flavoring.
8. Continue beating until frosting stands in peaks.
9. Spread between layers, over top and sides of cake.

Frosting for two 8-in. layers