

## Fudge Frosting

**PREP** 15 minutes

**MAKES** about 2 cups

3 ounces semisweet chocolate

2 ounces unsweetened chocolate

½ cup butter or margarine  
(1 stick), softened

1½ cups confectioners' sugar

1½ teaspoons vanilla extract

2 to 3 tablespoons milk

1. In small saucepan over medium-low heat, melt chocolates, stirring occasionally. Cool slightly.

2. In large bowl, with mixer at low speed, beat cooled chocolate with butter until blended. Add confectioners' sugar, vanilla, and 2 tablespoons milk, and beat until smooth. Increase speed to medium-high; beat until frosting is light and fluffy, occasionally scraping bowl with rubber spatula. Beat in remaining 1 tablespoon milk if needed for easy spreading consistency.

■ Each tablespoon: About 75 calories, 1 g protein, 8 g carbohydrate, 5 g total fat (3 g saturated), 1 g fiber, 8 mg cholesterol, 30 mg sodium.