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Easy chocolate frosting recipe without milk

07/30/2006 This very fudgy frost tastes great but not trying to freeze layer cakes with it. Working with it is too hard. It can be poured and distributed warmly. It would be ideal for brownies or bundt cakes. 06/30/2006 I mine a little differently - instead of melting the butter I let it be really soft at the counter. Then add all the ingredients to a mixing bowl and beat it until it is too fluffy. Very light and very good! 04/10/2006 This is a great frost! It was a bit scary when I added the cocoa mixture it ended up like a small peas until I added milk it frothy 13x9 super cake! I cut the powdered suger down to 3 cups thanks for the great recipe! 03/16/2008 I thought this was a fabulous glacial recipe and I'm totally using it again. I also cut the sugar into 3 cups (according to other reviewers' opinions) and added it gradually to make it easier to combine. I also added milk as I combined frost instead of at the end. It made for an easier experience. Don't forget that if it's too thick for you you can always add more milk as long as it's where you want it to be. 10/06/2003 Great and fudgy... I added 1 1/2 Tbsp.s of brewed coffee for an even richer fudgaje taste. Put it on the yellow cake and everyone's thoo! 08/12/2007 I think I'd rather be using this frost in brownies or maybe cupcakes. First of all, it tastes like heaven, almost like eating the taste of food. The only thing I ran into was that it was enough to freeze a two-tier cake (I didn't use it for filling or topping right along the top edge and on the sides) and I put a smidge valve too in so it kind of cried out a little side. No complaints though and the cake was almost gone when I went. I used it with a chocolate cake III bowl from this site. Thanks for the recipe! 05/08/2006 Used whipped cream instead of milk turned out to be perfect! 03/16/2009 This is IT!!!!!! It tastes really good!!! The only thing that was that I didn't use 3 whole cups of confectionary sugar. I kept pouring a little at a time and mixing with just one tablespoon and getting the bottleneck I wanted. So I'd say I only used about 2 to 2 cups 1/2. Really tasty:););) I use this frost for all my recipes that call for chocolate frost. 03/21/2011 When I was playing around with this was done to make it to the texture and consistency I wanted it to be very good. But I much preferred a more reliable recipe that didn't require much tweaking. 11/24/2007 I am not too impressed with this recipe. Firstly it's more like sugar than chocolate. The second uses a lot of dry ingredients before milking you have a clumsy mixture that you have endless together to smooth out. I'd suggest using 1/2 cocoa just 2.5 cups of pastry sugar and add milk alternately with sugar (you may need more than 2 t.). With all these changes you get very good frost. 1 out of 20 chocolate frost second redpixie 2 20 Chocolate Frost II luvz2cook 3 of 20 Ice Chocolate II Alysha Meeks 4 of 20 Ice Chocolate li Eleine 5 of 20 Chocolate Frost II Bonnie Piercey Mansfield 6 out of 20 Ice Chocolate Second Baby 7 of 7 20 Ice Chocolate II Eileen in AR 8 of 20 Chocolate Frost II Sheena_roses 9 of 20 Chocolate Frost II Sarah Richardson 10 of 20 Chocolate Frost II agadoelleon 11 of 20 ice chocolates second anlawson17 12 Of the 2 0 second frost chocolate Elaine 13 of the 20 second frost chocolates cooking in Canada 14 of 20 second frost chocolates Melissa T 15 of 20 ice chocolates second Caitlyn 16 of 20 ice chocolates second Condes Ruffin 17 Of the 20 chocolate ice creams the second anlawson17 18 of Susan Barnard's second 20 frost chocolates 19 of Catherine Parton's second 20 frost chocolates arcadiatolley recipes homemade cooking style cooking For an old treat that the two can even prepare together, try these beautiful eclairs, created by our test kitchen. Tender pastry crusts, thick and creamy vanilla fillings and freezing rich chocolate make them special.1/4 cup water2 tbsp butterDash salt1/4 cup all-purpose flour1 eggFILLING:2 snack cup size (3-1/2 oz each) vanilla pudding 1/2 Heavy whipped cups of cream 2 tbsp sweet pastry sugar 1/2 teaspoon vanilla extractFROSTING:1/2 oz semi-sweet chocolate1-1/2 teaspoon butter1/3 cup sugar pastry1 to 2 teaspoons water in a small pot, bring water, butter and salt to boil. Add the flour at once and stir until a smooth ball is formed. Take over the heat, let it stand for 5 minutes. Add the eggs; beat well until the dough is smooth and shiny. Using a tablespoon or a pastry tube with a tip of #10 or larger, form the dough into two strips 5 x 2-in. on a baking sheet coated with cooking spray. Cook at 400 degrees for 30 to 35 minutes or until puffy and golden. Wire to the shelf. Immediately cutting in eclairs allows steam to escape. Place the pudding in a small bowl; set aside. In a small bowl, beat the cream until it starts to thicken. Add the confectionery sugar and vanilla to it; beat up the stiff peaks of form. Has pudding. Dividing eclairs; Remove the soft dough from the inside. Fill with pudding mixture. To freeze, place the chocolate and butter in a bowl with a safe microwave. Coating and microwave at 50% power for 30 seconds; Also. The microwave lasts 15 to 20 seconds or until melting. Stir in enough confectionery sugar and water to achieve smooth consistency. aglyers frost . Serve immediately. Each editorial product is independently selected, though we may compensate or receive affiliate commissions if you buy something through our links. Cooking style home recipes before we have five kids heading towards school every day, mom took our requests for dinner that day. I usually asked him to make these cookies for dessert, and he was rarely disappointed that I still enjoy them today—Patricia Ramczyk, Appleton, Wisconsin1/2 cup shortening1 cup packed brown sugar1 large egg, room temperature1/2 cup whole milk1 vanilla teaspoon Unsweeed, melted and cold chocolate ounces1-3/4 cup all-purpose flour1 teaspoon baking powder1/2 teaspoon salt1/4 teaspoon baking soda1/2 cup chopped walnutFROSTING:9 tablespoons butter, softened4-1/2 cups sugar pastry 1-1/2 teaspoons vanilla extract6 to 8 tablespoons whole milk in a large bowl, shortening cream and brown sugar. Beat in eggs, milk and vanilla. Beat in the chocolate until mixed. Combine the flour, baking powder, salt and baking soda, gradually add to the creamy mixture. Stir walnuts. Drop by 2 tablespoons in. Separated on ungreased baking sheets. Bake at 350 degrees for 11-13 minutes or until firm. Remove into the wire rack to cool. To freeze, in a bowl, creamy butter and sugar. Beat in vanilla and milk enough to achieve expanded consistency. Frost cold muffins. 1 cookie: 99 calories, 4g fat (2g saturated fat), cholesterol 7mg, sodium 46mg, 15g carbohydrates (11g sugars, 0 fiber), 1g protein. 02/02/2008 Easy and interesting! I didn't have any unsweetened chocolate so I did 3 tablespoons cocoa 1 tablespoon oil = 1 ounce of unsweetened chocolate method. I used marshmallow kerff and 2% milk instead. It was delicious on the browns. 05/26/2009 It was very good and got accolades however I don't think it should beat. Instead I got the ingredients together because I didn't want to lose any of the fluffy. thats how great it was . Also I add a lot of liquid (maybe a tablespoon) because I was afraid it would be too runny and the mine turned out to be thick and creamy. Thanks for the freezing recipe that is something new and different.:) (As a side note checker who suggested that maybe 3/4 cups was typographical and should use 3 to 4 cups of powdered sugar is incorrect. 10/29/2007 I needed to freeze fast and it had to marshmallow cream in it (so my husband said) and this recipe was perfect. I didn't have any half and a half so I used 2 percent milk. I made 24 chocolate cakes and filled them with marshmallow cream recipes and topped them with this frozen chocolate marshmallow. They taste great, they're for a Halloween party, thanks for the big recipe. Also I added maybe another 1/4 cup of sugar powder to make it a little sweeter. 09/04/2008 Probably the best frost I've ever made or even ever made!! It's delicious. I recommend this to anyone who makes chocolate cake!! 08/17/2009 As the written recipe calls for the way to tap too. I had to use 1 cup of powdered sugar to get any volume in runny frost. He just missed the cake 10/25/2010 This freezing is pretty good. I'm glad I always try recipes instead of taking to the heart of what others say because I followed the recipe and my frost came out very fluffy. This consistency of Crack so I doubt it will be stiff enough as written to pipe with. It almost takes on the taste of chocolate that is used with a hint of marshmallow. 01/20/2008 It was so good! I only had 2 per cent milk and it worked wonderfully but I didn't need as much as it was called. This is a guard for me. Thanks to 02/03/2009 I used 1/2 cup peanut butter instead of chocolate and removed the shortening. It was a perfect dip for apple slices!!! 09/23/2010 This frost was really delicious. Very light and whipped like almost close to freezing jugs in my opinion. Almost squirted out of my plumbing bag quickly and almost it was everywhere. But I will increase the amount of confectionery sugar next time for really thick or stiff frost and/or use heavy whipping cream instead of 1/2 & amp; 1/2. It's not very good for a large layered cake, but for a little freezing on a cupcake or cookie... very nice. 1 of 7 Marshmallow Frozen Chocolate Melissa Goff 2 of 7 Marshmallow Chocolate Frost sweetserenade 3 of 7 Marshmallow Frozen Chocolate mommyluvs2cook 4 of 7 Chocolate Marshmallow Frost Jax 5 of 7 Marshmallow Chocolate Frost kater1212 6 of 7 Chocolate Marshmallow Frozen Sugarbits 7 of 7 Chocolate Marshmallow Frost

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