

Chocolate Fudge Butter Icing

Yields about 4 cups

½ cup butter

2 Tablespoons half & half

¼ cup shortening

1 cup hot fudge topping (not heated)

1/3 cup unsweetened cocoa powder

1 teaspoon vanilla extract

2 cups confectioner's sugar

Directions:

1. Cream the butter and shortening.
2. Sift the cocoa powder with the sugar. Add to the butter mixture.
3. Add the half & half and mix until smooth.
4. Add the hot fudge topping and extract. Blend until smooth and creamy.