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Chocolate Icing or Frosting

Ingredients

Fresh cream – 1 cup

Dark chocolate – 1 cup

Vanilla essence – few drops

Preparation

- 1 Break the chocolate (can also use milk chocolate) into small pieces and keep in a bowl.
- 2 Take the cream in a bowl and heat till the boiling point.
- 3 Pour the cream over the chocolate pieces.
- 4 Wait for 1 minute and then whisk well.
- 5 Add vanilla essence and wait till the mixture comes to room temperature.
- 6 Pour or spread over the cake and refrigerate for 2 hours.

Cooks Note

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