



Mrs. Milman's Chocolate Frosting

Makes enough to fill and frost one 8-inch double-layer cake

Ingredients:

- 1 (12-ounce) bag semi-sweet chocolate morsels (*don't* use chopped chocolate instead of morsels, but you can upgrade to Guittard or Ghirardelli)
- 2 cups (1 pint) heavy cream
- 1/2 teaspoon vanilla extract

Combine the chocolate morsels and cream in a heavy, wide saucepan. Heat over medium heat, stirring with a whisk, until the chocolate is melted and smooth, about 5 minutes. Turn the heat to low and cook 20 to 25 minutes, stirring very frequently with a rubber spatula, scraping the sides as you do. It won't look much different at the end of the cooking time.

Meanwhile, fill a large bowl with ice and a little water. Set a medium metal bowl in the larger bowl. Set aside.

Increase the heat to medium-low and cook 3 minutes longer, stirring even more frequently, and then pour the mixture into the metal bowl set over ice. Add the vanilla. Stir frequently until frosting is cold to the touch and starting to solidify, 3 to 5 minutes.

Transfer frosting to the refrigerator until it firms up to a spreadable consistency, about 10 minutes more. Stir well and store at room temperature for up to 2 days.