

Mocha Icing

Enough for double layered 9" round cake.

Ingredients

$\frac{3}{4}$ c butter

$4\frac{1}{2}$ c icing sugar

6 T milk

1 $\frac{1}{2}$ t vanilla

1 t instant espresso

$\frac{1}{2}$ c good quality cocoa

Direction

Cream the butter.

Add in 1 c of icing sugar, and mix.

Mix in 2 T of milk, vanilla & espresso powder.

Beat thoroughly until smooth.

Gently mix in the cocoa, creaming well after adding.

Mix in 1 c sugar, creaming well after addition, then the following, creaming well after each addition: 2 T milk, 1 c sugar, 2 T milk, 1 c sugar.

Use the final $\frac{1}{2}$ cup of sugar as needed to get the right spreading consistency.

Use immediately.