

RICH CHOCOLATE FROSTING

3 egg whites

1 ½ cups icing sugar

¾ cup soft butter

1/3 cup cocoa

½ tsp. Vanilla

1/3 cups halved almonds toasted

In the Bosch bowl equipped with the whips, beat the egg whites until soft peaks have formed. Gradually add in ¾ cup of sifted icing sugar beating until stiff peaks have formed (about 3 min.) Set aside. In a second large bowl equipped with the whips, beat butter until creamy. Add remaining ¾ cup of icing sugar and cocoa gradually until well incorporated and fluffy. Fold in vanilla and meringue that was set aside by jogging the machine until the white has disappeared into the chocolate. Use to fill and frost a cake or cupcakes. Sprinkle toasted almonds or chopped walnuts lightly over frosting.

HEALTHYKITCHENS.COM