

# Granny Widdies Choc. Icing.

2 cups. sugar (put 2 sqs. bitter chocolate in small pan to melt over very low heat.), half stick butter, 2 T. white Karo - rub into sugar well - Slowly blend in  $\frac{2}{3}$  cup cream (if heavy,  $\frac{1}{2}$  c.) - Set on heat, stirring constantly - when syrup boils, add melted chocolate - Cook to soft ball stage - Cool - Beat anti creamy - Ice cake - (Aunt Clara cooks until heavy and then adds  $\frac{1}{2}$  cup cream & cooks to soft ball - then adds a little butter.

Carbiv - Lindaberry 10th-