

Chocolate Cream Cheese Fudge Frosting

This is the richest fudge icing I know. I used to make this at The Cake Walk Bakery in the 80's in Hollywood. Use high-quality chocolate for best results.

Food Processor

Yield: 2 cups

6 oz	unsweetened chocolate, chopped
4 oz	bittersweet chocolate, chopped
4 oz	cream cheese, room temperature
2 cups	confectioner's (icing) sugar
1/4 cup	whole milk
1-1/2 tbsp	unsalted butter, room temperature
1 tsp	pure vanilla extract

1. In a double boiler, over hot, not boiling water, melt unsweetened and bittersweet chocolate, stirring until smooth. Let cool slightly.
2. In work bowl of a food processor fitted with metal blade, process cream cheese and melted chocolates for 10 seconds. Add confectioner's sugar; process for another 15 seconds. With motor running add milk, butter and vanilla through feed tube and process until smooth, about 45 seconds.
3. Transfer to a bowl. If icing is too loose, chill in the refrigerator until firm enough to spread.