

Fudge Chocolate Frosting

Makes about 3-1/2 cups

1-1/3 cups	heavy cream
1-1/2 cups	granulated sugar
6 oz	unsweetened chocolate, chopped fine
10 tbsp	unsalted butter, softened
1-1/2 tsp	pure vanilla extract
1/2 tsp	rum extract
Pinch	salt

1. In a medium saucepan, on high heat, bring cream to a boil. Reduce the heat to low and simmer, until liquid reduces slightly, about 6 minutes.
2. Pour the cream into a medium bowl, add chocolate, butter, vanilla, rum and salt. Let stand, stirring occasionally until the chocolate and butter are fully melted, about 5 minutes.
3. Set the bowl in a larger bowl of ice water. With a hand mixer, beat frosting until thick and glossy, about 5 minutes.
4. Frost cake.