

## FROSTINGS

*Thanks to Marlys Sjaarda*

### INGREDIENTS

#### Creamy Frosting Ingredients

2 cup Powdered sugar  
5 T Milk  
2 T Cocoa  
1 t Vanilla  
3-4 T Softened butter

#### Hard Frosting Ingredients

6 T Oleo or margarine  
6 T Milk  
1 ½ cup Sugar  
½ cup Chocolate chips

### CREAMY FROSTING DIRECTIONS\*

1. Add powdered sugar, milk, and cocoa together and mix well.
2. Add vanilla and oleo.

\* Double this recipe for Marlys' Brownies

### HARD FROSTING DIRECTIONS\*

1. Add oleo, milk, and sugar, mix and heat.
2. Boil for 3 minutes.
3. Add chocolate chips, mix well.

\* This recipe should harden very quickly, so get it on your bars fast! If frosting doesn't harden, increase boil time on step #2

