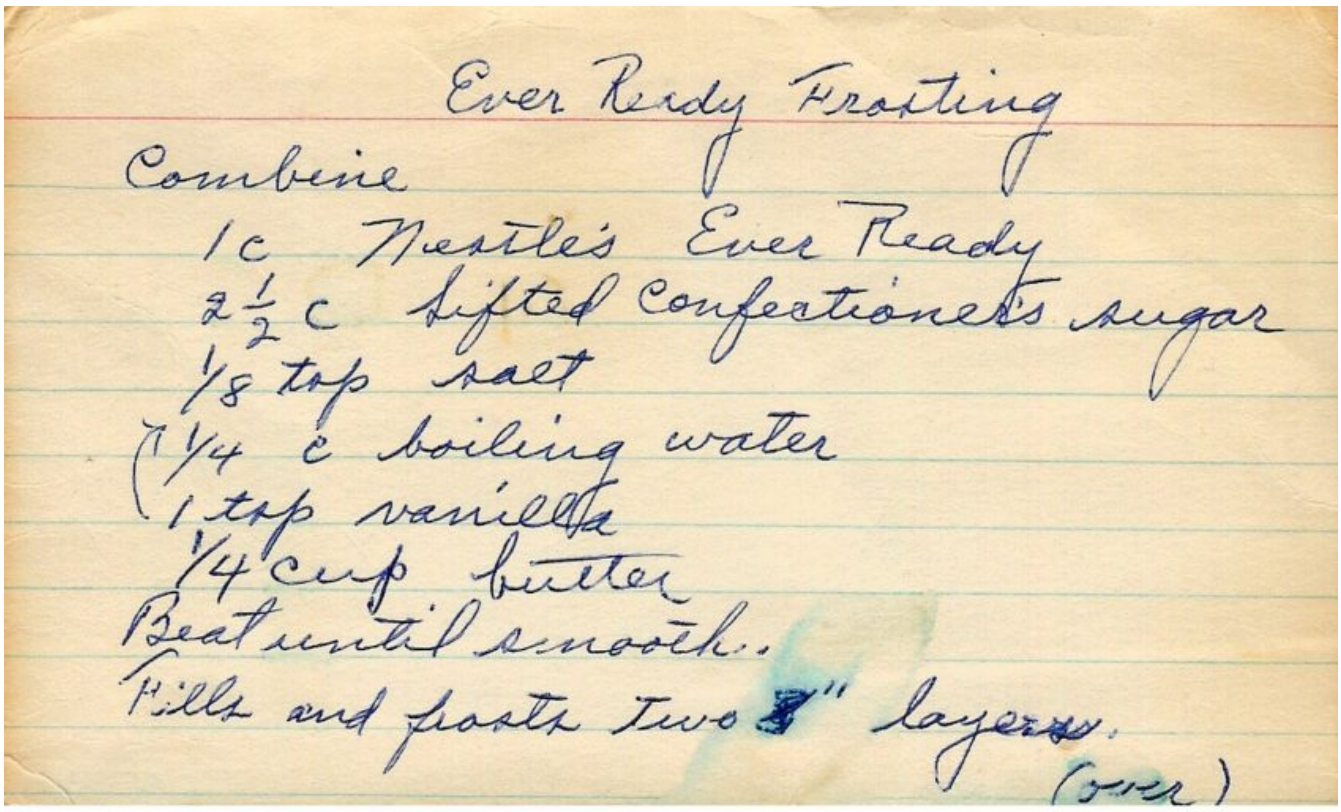
Ever Ready Frosting and Chocolate Sauce

One recipe, two uses! Nestlé's Ever Ready, an instant cocoa mix made with cocoa, sugar and powdered whole milk, is combined with confectioners' sugar, butter and vanilla to make a simple chocolate frosting. Add a little more water and the same mixture becomes chocolate sauce—a clever bit of kitchen efficiency from an ingredient that has long since disappeared from grocery shelves.


Ever Ready Frosting

Combine

1 c Nestle's Ever Ready

2 1/2 c sifted confectioner's sugar

1/8 tsp salt

1/4 c boiling water

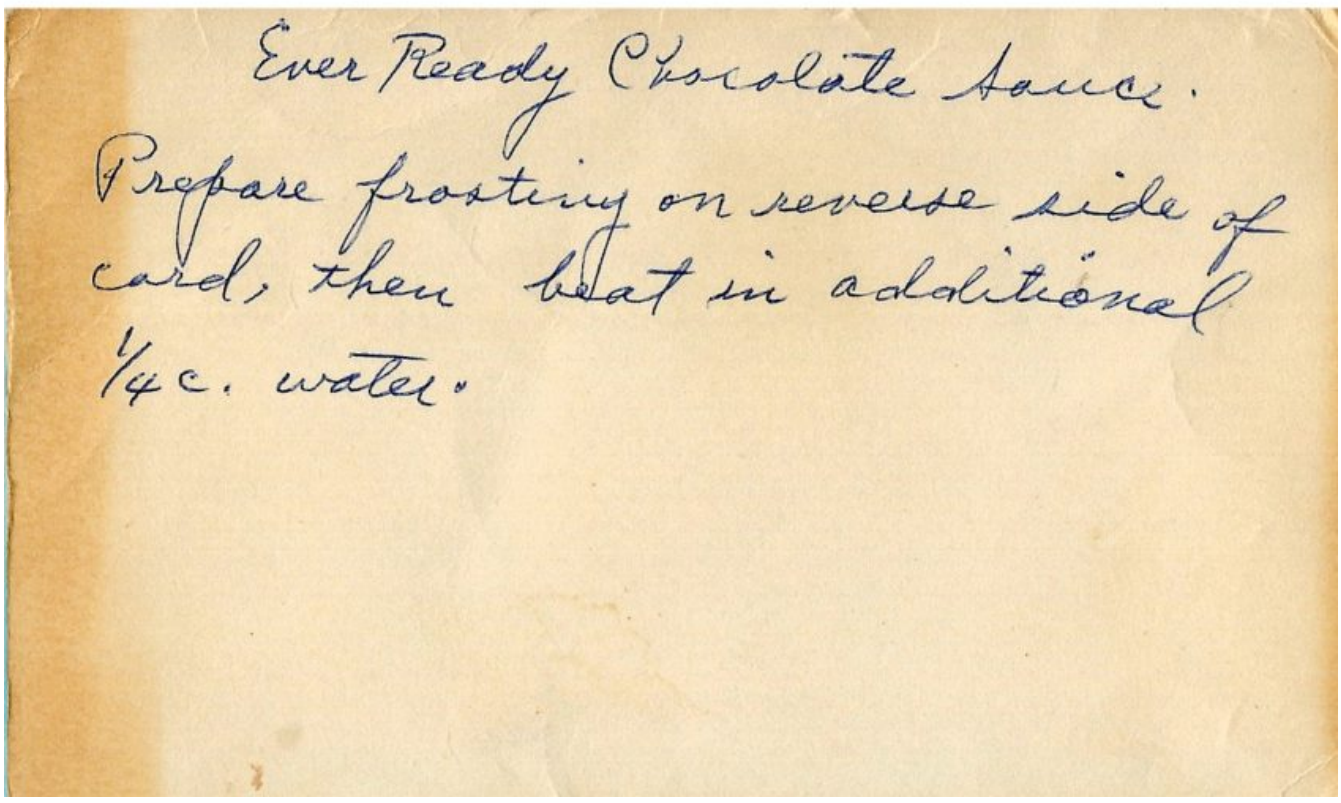
1 tsp vanilla

1/4 cup butter

Beat until smooth.

Fills and frosts two 8" layers.

(over)


Ever Ready Chocolate Sauce.

Prepare frosting on reverse side of card, then beat in additional 1/4 c. water.

Combine

1 c Nestle's Ever Ready

2 1/2 c sifted confectioner's sugar

1/8 tsp salt

1/4 c boiling water

1 tsp vanilla

1/4 cup butter

Beat until smooth.

Fills and frosts two 8´´ layers.

Ever Ready Chocolate Sauce

Prepare frosting on reverse side of card, then beat in additional 1/4 c water.

auntberthasrecipebox.com