

Chocolate Fudge Blender Frosting

Ingredients

Note: This frosting can only be made in a blender.

1 ½ ounces unsweetened chocolate

¼ cup evaporated milk

1/3 cup granulated sugar

Mise en place! (Everything in its place)

Directions

1. Prepare the brownies and allow them to cool completely.
2. Melt chocolate on stovetop or in microwave. Cool slightly.
3. Pour evaporated milk into blender container and add sugar and chocolate.
4. Blend on medium-low speed until the mixture thickens-about 1 minute (the sound of the machine will change when this process occurs).
5. Using a spatula, scrape the frosting into a small bowl (the frosting will be thin at this point) and allow to sit about 1 hour. Frost the cooled brownies and enjoy.

[Link to Video](#)