

Incredible Chocolate Frosting

18 ounces of semi-sweet chocolate (I use chocolate chips)

2 sticks of butter

Dash salt

Melt the chocolate chips in a double boiler. Add the cold butter 2 tablespoons at a time and stir in. The butter will melt as you go along. Keep adding until all of the butter is incorporated. This takes a while, but it is worth it! When all of the butter has been added and if the frosting is thin, just let it sit a while or put the pan in cool water, stirring occasionally, to cool the frosting until it is of spreading consistency. Enough to frost a 2 or 3 layer cake. Refrigerate the cake, removing it from the refrigerator a while before serving to allow it to warm up a bit .