FUDGE SUNDAE SAUCE

COMBINE 6-OZ PKG SEMI-SWEET CHOCOLATE PIECES, 3 TBSP LIGHT KARO, 3 TBSP CREAM AND 1 TBSP BUTTER IN SAUCEPAN. STIR OVER LOW HEAT UNTIL SMOOTH AND CREAMY. (IF SAUCE BECOMES TOO THICK TO DRIBBLE OVER CAKE, ADD ONE OR TWO TEASPOONS CREAM: STIR UNTIL CREAMY AGAIN. DRIBBLE OVER FLUFFY WHITE FROSTING

BASIC PHILADELPHIA CREAM FROSTING

1-3 OZ PKG PHILADELPHIA BRAND CREAM CHEESE 1 TBSP MILK 2-1/2 CUPS SIFTED CONFECTIONERS' SUGAR 1/2 TEASPOON OF VANILLA (FROSTS A 2-LAYER, 8-INCH CAKE

CHOCOLATE

BASIC PHILADELPHIA CREAM FROSTING 1 SQUARE OF UNSWEETENED CHOCLATE MELTED. BLEND & FROST

FROSTING VARIATIONS CONTINUED

ORANGE PHILLY FROSTING

BASIC CREAM CHEESE FROSTING
INSTEAD OF THE MILK USE 1 TBSP ORANGE JUICE AND 1/2 TEAS
GRATED ORANGE RIND. USE CONCENTRATED FROZEN ORANGE
JUICE IF YOU LIKE A "MORE" ORANGE FLAVOR

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