

# VERNOR'S GINGER ALE CHOCOLATE FROSTING

## INGREDIENTS

- 2 1/2 cups confectioners sugar
- 1/4 cocoa
- 1/8 teaspoon salt
- cream 1/3 cup butter

## DIRECTIONS

1. Blend in sugar-cocoa mixture with enough warm Vernor's Ginger Ale to provide desired consistency.
2. Transfer to a serving dish to share and enjoy!

This frosting is especially good with gingerbread, but can be used as a pleasingly "different" frosting with almost any cake.

