

Chocolate Sour Cream Icing

Hands down, this smear beats the plastic tub icing that comes from the grocery store. Easy to spread, it works on almost any cake and is ideal for icing cupcakes.

Makes 1 ½ cups icing

Ingredients

1/2 cup reduced-fat sour cream
2 teaspoons instant coffee granules
8 tablespoons trans-fat free, reduced fat margarine
1 pound powdered sugar
1/2 cup powdered unsweetened cocoa
1/4 teaspoon salt
1 teaspoon vanilla

Directions

Dissolve the coffee granules in the sour cream and set aside. In a large bowl, beat the rest of the ingredients with an electric mixer 2-3 minutes until smooth and thick. On low speed, blend in sour cream mixture and frost cake. Icing can be made up to two days in advance.

Make It A Meal

Devil's Food Cake, Hell's Kitchen Chili, Caesar Salad

Wine Pairing

Ruby Port