Chocolate Fudge Pourable Icing
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Ingredients:
1/4 cup butter
1/3 cup dark unsweetened cocoa powder
2 teaspoons vanilla extract
2 tablespoons butter
1/2 cup whole milk
3-1/2 cup powdered sugar

Directions:
Melt butter in pot on stovetop.

Once melted, whisk in cocoa, vanilla, and milk.

Add in a small scoop of powdered sugar at a
time, until you've added it all. Be sure to whisk while adding the sugar.

Remove pot from heat. Keep whisking until smooth.

Slowly pour icing over cake or other dessert with a spoon or small measuring cup.

Notes:
- Dark chocolate works best is you're going for a dark color icing, but if you only have regular cocoa powder, that will also work.
- You can sift the powdered sugar ahead of time to help avoid clumps while heating.
- If you've added too much milk, you can whisk in more powdered sugar. If it's not pouring well, try adding more milk. Use small amounts and whisk well.
- The icing will harden as it cools. Don't let it sit too long before using it.
- It's best to decorate over waxed paper, and then move the cake to a platter once done. Be sure to have a spoon on hand to scoop up any extra icing.
- Extra icing can be saved to heat up and drizzle over ice cream!