Cake Frosting Aunt Jane’s Cooked Fudge Icing

Note from Jeannine:

I have finally gone through my Mom's cookbook. I think that she has taken the fudge frosting recipe with her. I have made the frosting over the years using these measurements:

2 cups whipping cream

4 1/2 cups sugar

1 Tbs cocoa to 1 cup sugar ( I just use 5 tbs)

Cook on stove as you would for candy. I don't have a temperature so I just cooked it to soft ball stage. (you know - the cold water test). Mom said never to scrape the sides of the pan or it would turn to sugar. She also said that if it did to add a bit of boiling water. Anyway let it cool and roll up your sleeves! We used to beat it by hand with a wooden spoon. I have used electric beaters and I haven't blow one up yet. I have also used a drill with a beater stuck in it.