**Frosting Chocolate Butterscotch**

2 oz. unsweetened baking chocolate

½ C packed brown sugar

½ C heavy whipping cream

2 T butter

¼ t vanilla

Pinch of salt

2 C powdered sugar

Melt chocolate with brown sugar and cream in saucepan on stove on medium heat, stirring often until smooth. Remove from heat and add butter, vanilla, and salt and stir until butter has melted.

With mixer on low speed beat in 1 C powdered sugar. Increase the mixer speed to high and beat 1 to 2 minutes or until fluffy. Reduce mixer speed to low and mix in remaining powdered sugar, then increase mixer speed and beat 1 minute longer.