Desserts, Pies, Cakes and Cookies

Amy Strenger's Chocolate Frosting

Carole Laughary

2-1/1 cups powdered sugar

4 T. cocoa

5 T. butter 4 T. milk

1 tsp. vanilla

Melt butter and cocoa.

In separate bowl, add milk to powdered sugar, then add cocoa mixture.

Beat until smooth. Add salt and vanilla.

Personal Notes: This was Amy's personal concoction.

Sponge Candy

Carole Laughary

1 cup white sugar 1 cup dark corn syrup 1 T. vinegar 1 T. baking soda

Use large pot.

Cook and stir sugar, syrup, and vinegar until sugar all dissolves. Then cook with out stirring until temperature reaches 300°.

Stir in 1 T. baking soda quickly. Pour in WELL GREASED 9 x 13 pan.

Crack when cool.

Personal Notes: This was my dad's (Grampa Luta) absolute favorite candy in the world.