

### White Chocolate Choffy Frosting

1/2 cup white chocolate, melted and cooled (do not substitute almond bark)

1/2 cup butter flavored Crisco (Crisco brand is recommended)

1/2 tsp vanilla

4-6 Tbsp strongly brewed Choffy

3 cups Confectioner's Sugar

Whip together Crisco, vanilla and 4 Tbsp Choffy until blended smooth. Add Confectioner's sugar and whip until creamy. Add more Choffy as needed to make frosting the consistency you desire. This frosting is best with white cake as other flavors tend to overpower the Choffy taste in the frosting.

Submitted by Melissa Proctor