CHOCOATE XAGAVE ICING

2/3 cup Xagave

½ cup butter

1/3 cup cream (or milk or hot water) (use cream for more of a milk chocolate flavour)k

2/3 cup cocoa

Mix cream and cocoa with Bosch mixer using the whips until smooth and creamy. Add butter and Xagave and mix for another minute or two until smooth. Refrigerate ising while cake is cooking and cooling. Spread on cake after cake is cooled.

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