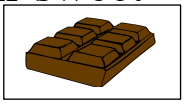
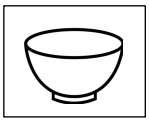
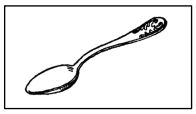
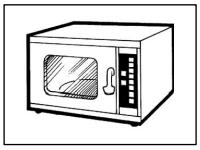
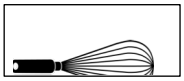
Chocolate Cream Cheese Icing

Ingredients:
6 squares semi-sweet chocolate 
3 tbsp water
1 pkg soft cream cheese
2 ½ cups icing sugar

Supplies:
Large bowl 
Spoon 
Microwave 
Electric beater or hand whisk 

Steps:

1. Microwave chocolate and water until melted. Cool the mixture.
2. Add cream cheese and beat mixture until smooth.
3. Gradually add icing sugar and beat until smooth.