

Chocolate Buttercream Frosting

Keith

Ingredients

- 1 cup unsalted butter, softened
- 3 cups confectioners sugar
- 1/2 cup unsweetened natural cocoa powder
- 3 to 4 Tbsp heavy whipping cream
- 2 tsp pure vanilla extract
- 1/4 tsp salt

Instructions

Preheat oven

1. With a handheld mixer or stand mixer fitted with a whisk attachment, beat butter on high speed for about 3 minutes or until creamy and lightened in color, scraping down the bowl as needed.
2. Add confectioners sugar, cocoa powder, 3 Tbsp heavy cream, 2 tsp vanilla extract, and 1/4 tsp salt.
3. Beat on low speed until sugar is incorporated then increase to medium/high speed and beat for 3 minutes, scraping down the bowl several times to ensure everything is well blended. Add another Tablespoon of heavy cream if needed to thin the frosting.