

CHOCOLATE BUTTERCREAM FROSTING

15 minutes

1 ½ Cup	*Unsalted butter or 3 sticks, softened
1 Cup	Unsweetened cocoa
5 Cup	Confectionery sugar
½ Cup	Milk
2 Tsp	Vanilla extract
½ Tsp	Espresso powder, optional
¼ Tsp	Salt

1. Cream butter in bowl of standing mixer.
2. Add cocoa powder and mix until well combined.
3. Add sugar and milk alternatively. After each addition turn mixer on high speed for 1 minute. Continue until all sugar and milk has been added.
4. Add vanilla, salt and espresso powder and combine well.
5. If frosting is too thick add more milk, 1 tablespoon at a time to reach desired consistency. If too wet, add 1 tablespoon of confectionery sugar at a time to reach desired consistency. Frost cake or cupcakes. You can also pipe frosting.

* If you use regular butter, eliminate the salt.