

Classic Chocolate Frosting

Preparation time 10 minutes

Cook time 0 minutes

Makes about 725 grams (or 25.5 ounces / 1.6 pounds)



Ingredients

- 300 grams (2½ cups) confectioners' sugar
- 125 grams (1¼ cups) unsweetened cocoa powder
- ¼ teaspoon salt
- 170 grams (1½ sticks or 6 ounces) butter, at room temperature and cut into pieces
- 120 milliliters (½ cup) milk
- 2 teaspoons vanilla extract

Method

1. Measure all the ingredients.
2. Sift the sugar, cocoa and salt in a medium bowl.
3. Add butter to the sugar-cocoa mixture, slowing mixing until it is mostly incorporated. Gradually, add milk and vanilla, mixing until the frosting is smooth and creamy. Add more sugar/cocoa to thicken or more milk to thin, if necessary. (Note: You can use an electric mixer to beat the ingredients together but use a low speed when combining the sugar-cocoa and butter so you don't end up in a dust cloud from the ingredients).
4. Use the frosting immediately on completely cooled cakes or cupcakes.
5. Store leftover frosting in an airtight container in the refrigerator for up to 5 days. Whip the frosting with an electric mixer right before you use it so that it's creamy again.

Note: This recipe is enough to fill and cover a two-layer 20 cm (8in) cake. You can double the recipe if needed.

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