

Classic Chocolate Buttercream



2 sticks butter, softened (unsalted) 226 grams

6 c. confectioners sugar (icing sugar) (750 grams)

1 c. cocoa, sifted (86 grams) measure then sift

1/3 c. milk (75 grams)

2 teaspoons vanilla (8 grams)

Soften butter. Cream butter for approximately 1 min. on medium speed. Add vanilla. Add powdered sugar and cocoa powder. Add most of the milk. Beat at medium speed 1 minute. Reduce speed to low. Beat an additional two to three minutes, adding remaining milk as needed.

This is my favorite chocolate frosting! Recipe can easily be doubled or halved.

This recipe makes approximately 6 cups of frosting.

**Pictured is our chocolate buttercream frosting which I combed around the sides and ruffled the top with a Wilton 104 tip. The cake is our "Classic Chocolate Cake", a scratch recipe in our Recipes section.