2-Ingredient Chocolate Fudge Frosting

by Angela Liddon

Prep Time: 10 minutes
Cook Time: chill time: few hours

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A luxurious fudge frosting with just two ingredients - no butter or shortening required!

Ingredients (1 & 3/4 cups)

- 1 can (400 ml) full-fat coconut milk
- 1 bag dark, non-dairy chocolate chips (approx 285 grams)

Instructions

- 1. Chill can of full-fat coconut milk in the fridge overnight. When ready, flip can over and open with can opener. Pour off the water (you can save it for a smoothie or discard). Scoop only the solid white coconut cream into a pot. Add the chocolate chips into the pot as well and gently melt the coconut cream and the chocolate chips together over low heat. Stir frequently and be careful not to burn.

- 2. Transfer this mixture into a bowl (cover with wrap) and then into the fridge for 2-3 hours (or overnight) until it firms up enough to whip into frosting. You really just have to eyeball it as I expect the timing for individual batches will differ depending on how cold your fridge is. I put it in the fridge overnight and then left it on the counter for the entire morning until I was ready to frost the cupcakes in the afternoon.

- 3. When it's firmed enough to your liking, whip it with electric beaters until smooth and creamy. If it's still too firm, you can leave it out on the counter for a bit longer. I didn't need to add any milk to thin it out or any sugar to sweeten – it was just perfect as is! If your batch tastes bitter, you can always add a bit of sweetener to your taste. I also like to add a small pinch of fine grain sea salt to make the flavours pop.

- Note: On a hot day, this frosting could melt. Be sure to keep frosted cupcakes in the fridge until ready to enjoy.

Recipe by **Oh She Glows** at **http://www.ohsheglows.com**