Chocolate Buttercream Frosting (6-Minute Recipe)

Prep Time: 6 minutes **Total Time:** 6 minutes

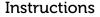
This American chocolate buttercream frosting is decadent, indulgent, and chocolatey. It has just the right amount of sweetness and is perfect for spreading or piping on cakes or **Chocolate Cupcakes**.

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Skill Level: Easy Cost to Make: \$6-\$8 Servings: 12 cupcakes

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



- 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.

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