

Milk Chocolate Frosting

Makes about 2 cups, enough to ice one 13 by 9-inch cake

This frosting needs about an hour to cool before it can be used, so begin making it when the cake comes out of the oven. Use the best-quality milk chocolate you can find - it will make a big difference in this recipe.

1/2 cup heavy cream

Pinch salt

1 tablespoon light or dark corn syrup

10 ounces milk chocolate, chopped

1/2 cup (2 ounces) confectioners' sugar

8 tablespoon (1 stick) cold unsalted butter, cut into 8 pieces

1. Heat the cream, salt, and corn syrup in a microwave-safe measuring cup on high until simmering, about 1 minute, or bring to a simmer in a small saucepan over medium heat.
2. Place the chocolate in the workbowl of a food processor fitted with the steel blade. With the machine running, gradually add the hot cream mixture through the feed tube; process 1 minute after the cream has been added. Stop the machine; add the confectioners' sugar to the workbowl and process to combine, about 30 seconds. With the machine running, add the butter through the feed tube one piece at a time; process until incorporated and smooth, about 20 seconds longer.
3. Transfer the frosting to a medium bowl and cool at room temperature, stirring frequently, until thick and spreadable, about 1 hour.