

# 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**

## Instructions

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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