

# CHOCOLATE BUTTERCREAM FROSTING



## Ingredients

- 1/2 cup (1 stick) unsalted butter, softened to room temperature
- 2 cups confectioners sugar
- 1/4 cup cocoa powder
- 1 Tbsp milk
- Optional flavored extracts



## Instructions

**Cream** butter in a large bowl with a hand mixer until light and fluffy.

Add cocoa powder and 1 cup of confectioners (powdered) sugar at a time and beat on low speed until creamed together.

Repeat this step with additional cups of confectioner sugar, one cup at a time.

Slowly add 1 Tbsp of milk and continue to beat on a low speed until the frosting has a smooth but firm consistency. **Not all of the milk may be needed.**

Additional instructions:

If the frosting is too thick, add another 1 Tbsp milk.

If it is too runny, add more confectioners sugar (2 Tbsp to a 1/4 cup at a time).

Add flavorings like mint extract at the end and then check the consistency again and adjust as described in the previous step.

Put a decorator tip into the end of a piping bag before adding the frosting to a piping bag.

Cut a small slit into the bottom of the bag and squeeze from the top of the piping bag to dispense the frosting onto your cupcakes.

Enjoy!