

Chocolate Butter Cream Frosting by Lynn's Recipes



Lynn demonstrates how to make a Chocolate Butter Cream Frosting that is perfect for cupcakes or cakes.

Ingredients:

- 1 cup unsalted butter, softened
- 3-1/2 cups confectioner's (powdered) sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 2 teaspoons vanilla extract
- 4 Tablespoons milk

Put confectioner's sugar in a bowl and add softened butter. Beat together for a few minutes, then add cocoa powder and salt. Continue beating and add vanilla extract and milk. Beat until smooth and all ingredients are incorporated. Either spread on cupcakes or cake with a knife or pipe on cupcakes.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: June 2013

Chocolate Butter Cream Frosting by Lynn's Recipes

www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)