

Chocolate Buttercream Frosting

Prep: 10 minutes • Cook: 0 minutes

A rich, creamy chocolate buttercream whipped from softened butter, cocoa, and vanilla, balanced with powdered sugar and a splash of cream for a light, fluffy spread. Perfect for topping cakes and cupcakes with deep chocolate flavor and just-right sweetness.

Ingredients

- 1 cup salted butter (softened)
- 1/2 cup cocoa powder
- 3 cups powdered sugar
- 2 teaspoons vanilla extract
- 3 to 4 tablespoons heavy cream

Instructions

1. Add softened butter to the bowl of a stand mixer fitted with the whisk attachment (or a large bowl with a hand mixer) and beat on high until light and fluffy, a few minutes.
2. Reduce speed to low and gradually add cocoa powder and powdered sugar until incorporated, scraping the bowl as needed.
3. Add vanilla extract and 3 tablespoons of heavy cream.
4. Increase speed to medium and whip until light and fluffy.
5. If the frosting is too stiff, add the remaining cream as needed to reach a spreadable consistency.
6. Use immediately to frost cakes or cupcakes, or store as directed.

Tags: Dessert, Frosting, Chocolate, American, No Bake, Cupcakes
