

Perfect Chocolate Buttercream Frosting Recipe

Prep Time: 15 minutes Total Time: 15 minutes

Ingredients

- 1½ cups (339 g) butter softened
- 1 cup (84 g) unsweetened cocoa powder
- 5 cups (567.5 g) confectioner's sugar
- ½ cup (113.5 g) milk whole
- 2 teaspoons (9.4 g) vanilla extract
- ½ teaspoon (1.2 g) espresso powder

Instructions

1. Add cocoa powder to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.
2. Cream together butter and cocoa powder until well-combined.
3. Add confectioner's sugar to a large bowl. Whisk through to remove any lumps.
Alternatively, you may sift the confectioner's sugar into the large bowl. Add the confectioner's sugar and milk to the cocoa mixture by adding 1 cup of confectioner's sugar followed by about a tablespoon of milk. After each addition has been combined, turn the mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.
4. Add vanilla extract and espresso powder and combine well.
5. If frosting appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears too wet and does not hold its form, add more confectioner's sugar, a tablespoon at a time until it reaches the right consistency.