

# chocolate frosting

recipe: adapted from a recipe found in  
Rosie Beaucoup's family collection,  
original source unknown

Yields enough to frost about 12 cupcakes - this is a soft, spreadable frosting, not suitable for piping. Double the recipe to frost a small cake.

- 1 1/2 cups sifted icing sugar
- 1/8 teaspoon salt
- 1/4 cup heavy (whipping) cream
- 1 teaspoon vanilla
- 2 ounces unsweetened, dark or semi-sweet chocolate
- 2 tablespoons butter

Place the sifted icing sugar, salt, heavy cream and vanilla in the bowl of your stand mixer.

Melt the butter and chocolate in a stainless steel bowl placed over a pot of simmering water, stirring until completely melted and smooth. Add the melted chocolate and butter to the ingredients waiting in the bowl of the stand mixer. Mix on low speed at first, and then increase speed to medium and beat until well combined.

Use an offset spatula to spread the frosting onto cupcakes.