

glossy chocolate frosting

Yields enough to frost a bundt cake or a two layer 8 inch cake (with no piping).

- 4 ounces unsweetened chocolate (4 Baker's squares)
- 4 tablespoons unsalted butter
- 3 cups icing (confectioner's) sugar, sifted
- 1/4 teaspoon salt
- 1/2 cup heavy cream (35% milk fat)
- 2 teaspoons vanilla extract

Mise en place - begin by getting organized. Measure out all of your ingredients.

Melt the chocolate and butter in a medium sized saucepan over low heat. Remove from heat.

Add the icing sugar, salt, heavy cream and vanilla and beat with a hand-held electric mixer. Start on low speed and increase to medium speed as the ingredients begin to incorporate. (You could also use a stand mixer, or beat by hand - this will take much longer.) Beat until the frosting is smooth, glossy and of spreading consistency.

Use immediately, and don't overwork - it will cut down on the gloss. Re-beating the frosting will bring it back to life and add luster should it be required.