



# simple chocolate frosting

Yields enough to frost 12 cupcakes - this is a soft, spreadable frosting, not suitable for piping.

- 2 ounces semi-sweet chocolate (you can use chocolate chips)
- 2 tablespoons unsalted butter
- 1 1/2 cups icing sugar, sifted
- 1/8 teaspoon salt
- 1/4 cup heavy (whipping) cream
- 1 teaspoon vanilla extract

Mise en place - start by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients. This frosting can be made with a stand or hand mixer.

Melt the butter and chocolate in a stainless steel bowl placed over a pot of simmering water, stirring until completely melted and smooth. You can also do this in the microwave - use a low power setting, and heat gently to melt.

Place the sifted icing sugar, salt, heavy cream and vanilla in a large bowl. Add the melted chocolate and butter and mix with an handheld mixer (you can do this in a stand mixer as well). Mix on low speed at first, and then increase speed to medium and beat until well combined. Scrape the sides and bottom of the bowl at least once during mixing to ensure all ingredients are incorporated.

Use a palette knife or spoon to spread the frosting onto cupcakes.