



Favorite Chocolate Buttercream



4.8 from 171 reviews

Prep Time: 5 minutes **Cook Time:** 0 minutes **Total Time:** 5 minutes **Yield:** 2.5 cups

This is my favorite chocolate buttercream recipe. It's incredibly rich, creamy, silky, smooth, and easy to work with for decorating cakes and cupcakes!

Ingredients

- 1 cup (230g) **unsalted butter**, softened to room temperature
- 3 and 1/2 cups (420g) **confectioners' sugar**
- 1/2 cup (45g) unsweetened natural or dutch-process **cocoa powder**
- 3 Tablespoons (45ml) **heavy cream** or **milk**
- 1/4 teaspoon **salt**
- 2 teaspoons **pure vanilla extract**

Instructions

- 1 With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter on medium speed until creamy – about 2 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another Tablespoon of cream if frosting is too thick.
- 2 Use immediately or cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing, thaw in the refrigerator then beat the frosting on medium speed for a few seconds so it's creamy again. After thawing or refrigerating, beating in a splash of heavy cream or milk will help thin the frosting out again, if needed.

Notes

- 1 **Quantity:** This recipe is enough to frost 12-16 cupcakes or a thin layer on a 9×13 inch quarter sheet cake. Follow these ratios for a 2 layer cake and these ratios for a 3 or 4 layer cake.

Find it online: <https://sallysbakingaddiction.com/favorite-chocolate-buttercream/>

