

5-minute Chocolate Buttercream Frosting Recipe

This chocolate buttercream is SO much better than store bought frosting without all of the added preservatives. Just 5 simple ingredients – butter, cocoa powder, sugar, milk, vanilla. Just mix all the ingredients in just 5 minutes and you will have the most delicious chocolate buttercream frosting!

Ingredients

- 1 cup unsalted butter softened
- 3 cups powdered sugar sifted
- ½ cup cocoa powder sifted
- 3-4 Tbs heavy cream or whole milk
- 1 teaspoon vanilla extract
- pinch of salt to taste optional

Instructions

1. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer, beat the butter on medium speed for 1 minute.
2. Add the sifted powdered sugar and cocoa powder to the bowl one cup at a time and beat until combined. Slowly pour in the heavy cream and vanilla extract then add the pinch of salt and continue beating until well combined, scraping down the sides as needed, about 2 minutes.
3. Increase the speed to high and beat the frosting for an additional 2 minutes. Use the frosting immediately or store in an airtight container in the fridge.

