

Classic Chocolate Frosting

MILK EGG PEANUT WHEAT TREE NUT
SOY FISH SHELLFISH SESAME

This is a great chocolate flavor that is not too sweet. It is great on top of my Doubly Decadent Chocolate Cake.

LEVEL	CATEGORY	TIME	YIELDS
Apprentice	Dessert	15 minutes	1 ¼ cups or enough to frost 1 8-inch single layer cake

Ingredients:

1 Cup Allergen Friendly Butter Softened
(Earths Balance has many varieties)
2 Cups of confectionary sugar
1/3 Cup of cocoa powder
1 Teaspoon gluten free vanilla extract
¼ Teaspoon salt
1-3 Tablespoons Water

Tools:

1 Mixer or a hand held mixer
1 Large mixing bowl
1 Spatula
1 Set of dry measuring cups
1 Set of measuring spoons

Tip: Make sure and place your mixer on a low speed to begin mixing your frosting. This will prevent the sugar and cocoa from coming out of the bowl.

Trick: You can add in an additional ¼ cup of cocoa for a deeper chocolate flavor.

Instructions:

1. Add all the ingredients to your mixing bowl. Mix on a low speed to combine all the ingredients.
2. Once all ingredients are combined, mix at a medium high speed until the frosting is smooth and fluffy. Add water if the mixture is too stiff.
3. Store in the refrigerator in an air tight container for up to 3 days and in the freezer for up to a month.
4. The frosting will need to be at room temperature for ease of frosting.

