



Favorite Chocolate Buttercream



4.9 from 79 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 Cover tightly and store for up to 1 week in the refrigerator or up to 3 months in the freezer. After freezing or refrigerating, thaw in the refrigerator, bring to room temperature then beat the frosting for a few seconds so it's creamy again. You may need to add a little milk if it's still too stiff.

Notes

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

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