

A Recipe From *tikkido*

Chocolate American Buttercream

<https://tikkido.com/blog/Chocolate-American-Buttercream-Frosting-Recipe>

Chocolate Frosting Ingredients:

- 2 pounds powdered sugar
- 2 sticks (that's 1 cup, or 226 grams) of softened butter
- 1/2 a cup cocoa powder
- pinch of salt
- 1 teaspoon vanilla extract
- milk to thin the frosting to the texture you need

Instructions:

1. Put ingredients in a large mixing bowl with just a splash of milk at first. Cover the bowl and mix on low to start to combine the ingredients.
2. Add more milk (or cream) gradually, beating after each addition, until the icing is the texture you want it to be for your project.

