

## The Best Chocolate Frosting

Makes enough for one 8-inch or 9-inch cake or 24 cupcakes

Note: You can make this in a stand mixer, food processor, or with a hand mixer.



12 tablespoons butter, room temperature

1/2 cup unsweetened cocoa (use Dutch Process if you have it)

1/2 teaspoon salt

2 1/2-3 cups powdered sugar

2 tablespoons milk

2 teaspoons vanilla

Scant 1/2 cup heavy cream

1/3 cup rich chocolate Ovaltine powder

In a mixer or food processor, cream together the butter, cocoa, and salt until well combined.

Scrape down the sides of the bowl and add in 2 1/2 cups of the powdered sugar, milk, and vanilla and mix until smooth.

In a separate bowl, whisk the Ovaltine into the cream and then add that into the mixing bowl while it's running on low. Blend until well combined and smooth. If it's grainy, mix longer or put in the fridge and let it firm up a bit and then remix. Add up to another 1/2 cup powdered sugar if needed.

From [Confections of a Foodie Bride](#) who adapted it from the Joy the Baker cookbook

\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*