

# CHOCOLATE BUTTERCREAM FROSTING

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Follow our easy, step-by-step, instructions to learn how to make this delicious Chocolate Buttercream Frosting recipe. Printable recipe included.



Chocolate Buttercream frosting is perfect for layer cakes, cupcakes, and sheet cakes. If you love chocolate, this one is for you.

If you love chocolate, you're going to love this Chocolate Buttercream Frosting. It's great for your layer cakes, sheet cakes, or cupcakes. You'll probably find yourself using it often once you try it. At least I hope you will. Smile.

Mama pretty much always used a cooked type of chocolate frosting for her cakes. I've yet to post a recipe for the type of chocolate cake she always made me for my birthday, but I hope to remedy that soon. Stay tuned

I made this frosting to go with our [German Chocolate Cake](#) recipe that I've just posted because this is the way I best know a German Chocolate Cake to be made. Some folks don't add the chocolate frosting, but I enjoy it best that way.

I've never claimed any skills in cake decorating. I think I'm getting a bit better at it, but it's a skill and talent that has always seemed to evade me. Still, as long as it tastes good, that's what really matters. Right?

Frosting can be tricky, especially if you want to use it for piping decorations on your cake. Getting it to the right consistency takes practice, and that's what I keep working on. A few drops of milk can make a big difference in the final consistency of your frosting, so go slow when you get to that part and all will be fine.

Please leave us a Comment in the section at the end of the recipe if you try our frosting. I'd love to know how it turns out for you and how you used it.

Ready to give it a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**Chocolate Buttercream Frosting Recipe** – You'll need these ingredients.

We'll start by placing our room temperature butter and shortening into our mixer bowl.

Using the mixer on Medium speed, cream the butter and shortening together until creamy and smooth. This will take about 3-5 minutes.

Sift the confectioner's sugar. You can do this while your mixer is working on the butter and shortening. The powdered sugar gets packed together during shipping and will often have lumps in it. The lumps can cause problems if you're piping frosting onto your cake, so we always suggest that you sift the sugar before adding it to the butter and shortening.

Once the butter and shortening have been creamed together, we'll add the cocoa powder. I also suggest that you sift this prior to adding it to the mixing bowl. I just sifted mine straight into the bowl.

Add the vanilla right on top of the sifted cocoa.

Mix the chocolate into the butter and shortening until fully combined. Don't forget to scrape down the bowl as needed.

Gradually start adding the powdered sugar to the mixing bowl. I do this about a cup at a time, mixing briefly after each addition, just until everything is mixed in together. Repeat adding the sugar until you have it all mixed in.

It will probably look crumbly and dry at this point. Again, scrape down the bowl as needed.

Gradually add in the milk as needed to get to the consistency desired. You can add a couple of Tablespoons to begin with, but after that is mixed in, you will add it very slowly until you've added just enough to make the frosting as thick or thin as you prefer it to be.

If it gets too thin, you can add in a bit more powdered sugar.

Did I mention you need to scrape down the sides of the bowl ever so often. And, you'll want to scrape down into the bottom as well. Smile.

A drop or two of milk can quickly change the consistency of your frosting. Always add it very slowly until you get the frosting to the consistency you prefer. Now, let's frost that cake.

Enjoy!

It's best if you use your frostings right away. If it's going to be within an hour or so, cover your bowl of

frosting with a damp tea towel. If longer, place it in a glass or plastic container with a seal tight lid. It should be stored in air tight containers.

Buttercream frosting may be stored in air tight containers in the refrigerator for up to two weeks, but is better if used within 7 days. Remove it when ready and let it come back up to room temperature. Stir it briefly before using it on your cakes.

Buttercream frosting may also be frozen for up to two months if placed in a good air tight container. Again, remove it and let it thaw in the refrigerator first. Then, let it come up to room temperature before frosting your cakes.

Cakes coated with Buttercream may be left out on the counter for up to 3 days, but it's best to refrigerate decorated cakes instead. Just place it in the fridge for up to a week if needed. You can even leave it uncovered if you're not worried about it picking up some off taste from other foods you might have refrigerated. A cake plate with a dome cover is best.

I used this on my German Chocolate Cake.

You might want to check out that recipe: [\*\*German Chocolate Cake Recipe\*\*](#).

Or for some other great cakes, look at this: [\*\*Raspberry Heart Cake\*\*](#)