

Perfect Chocolate Buttercream Frosting Recipe

Perfect Chocolate Buttercream Frosting is an essential when it comes to birthday cakes and other celebrations. Get this family favorite, perfect chocolate buttercream frosting recipe.

Prep Time 15 mins

Total Time 15 mins

Course: Dessert Author: Robyn Stone | Add a Pinch



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Ingredients

- 1½ cups butter 3 sticks, softened
- 1 cup unsweetened cocoa
- 5 cups confectioner's sugar
- ½ cup milk
- 2 teaspoons [vanilla extract](#)
- ½ teaspoon [espresso powder](#)

Instructions

1. Add cocoa to a large bowl or bowl of stand mixer. Whisk through to remove any lumps.
2. Cream together butter and cocoa powder until well-combined.
3. Add sugar and milk to cocoa mixture by adding 1 cup of sugar followed by about a tablespoon of milk. After each addition has been combined, turn mixer onto a high speed for about a minute. Repeat until all sugar and milk have been added.
4. Add vanilla extract and espresso powder and combine well.
5. If frosting appears too dry, add more milk, a tablespoon at a time until it reaches the right consistency. If it appears to wet and does not hold its form, add more confectioner's sugar, a tablespoon at a time until it reaches the right consistency.

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