

## **Chocolate Buttercream Frosting**

Yields ~5 cups

Prep Time: 30 min

Cook Time: n/a

### **INGREDIENTS**

12 oz bittersweet chocolate, chopped (my favorite is semisweet at ~60% cacao)  
2 c unsalted butter  
1 pinch salt  
1 tsp vanilla extract  
4 c confectioners' sugar  
2 pasteurized eggs

### **METHOD**

Melt the chocolate, and allow to cool slightly. (Note: To melt in the microwave, place chocolate in a microwave-safe bowl and cover with a paper towel. Microwave 30 seconds at a time, stirring in between, until melted.)

Place the butter, salt, and vanilla in a mixing bowl. Beat with a mixer until very light and airy, about 4 minutes. Add the powdered sugar a little at a time while beating on low speed. Mix well, and beat on medium speed for about 4 minutes. Add the eggs one at a time, and beat for 5 minutes more. Add the melted chocolate, and beat 4 minutes.

*Recipe courtesy allrecipes.com*