



Chocolate Sour Cream Frosting

Smitten Kitchen's Adaptation of The Dessert Bible Recipe

This is similar to the chocolate frosting I made after reading *Cooking for Mr. Latte*. This variation has light corn syrup. Of the two, I liked the CfML better. It seemed to be a bit moister and I thought it had a better overall flavor. Just remember that you want your sour cream to warm to room temperature and your melted chocolate to cool until tepid before you mix them together.

- 15 ounces semisweet or bittersweet chocolate, chopped (if you're like me and use the 8 ounce Ghirardelli bars, save those last two squares for snacking on later)
- 1 1/4 teaspoon instant espresso powder (optional)
- 2 1/4 cup sour cream at room temperature
- 1/4 to 1/2 cup light corn syrup
- 3/4 teaspoon vanilla extract

Combine the chocolate and espresso powder (if using) in the top of a double boiler or in a heatproof bowl over simmering water. Stir until chocolate is melted. Remove from heat and let chocolate cool completely.

Whisk together the sour cream, 1/4 cup of the corn syrup, and vanilla extract until combined. Add the cooled chocolate slowly and stir to combine. Taste for sweetness, and if needed, add additional corn syrup in one tablespoon increments until you get the desired sweetness.

If necessary, cool the frosting in the refrigerator until it reaches a spreadable consistency (mine was ready to use without any time in the fridge), this should not take more than 30 minutes or so. Should the frosting become too stiff, leave it out to soften.

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