Chocolate Buttercream Frosting

Adapted from Bon Appetit

BAH Note: I scaled the original frosting recipe down by 50% but still had enough frosting leftover for another 12 cupcakes. Note to self, either make 24 cupcakes or scale these ratios down 50% again. BA said to use bittersweet chocolate for the frosting but I wanted some contrast between the frosting and the cake so I used semi-sweet. You use what you like.

- 5 ounces semi-sweet chocolate chips
- 1 1/2 sticks butter at room temperature
- 1 1/2 cups powdered sugar
- 1/2 teaspoon vanilla extract

Melt the chocolate in a microwave (50% power in 30 second intervals, stirring it well between intervals) and set aside to cool completely.

Beat the butter until smooth and creamy in a medium bowl using an electric hand mixer. Add the powdered sugar in several additions and beat until well blended and smooth, approximately 2 minutes. Add the vanilla and melted chocolate and beat until completely incorporated. Use a spatula to scrape down the sides of the bowl if needed.

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chocolate buttercream frosting was posted by wendi on 29 July 2010 at bonappetithon.com