

Noreen's Kitchen

Quick Chocolate Buttercream Frosting

Ingredients

3/4 cup butter, softened
1/2 cup vegetable shortening
1/2 cup cocoa powder
2 teaspoons vanilla extract
2 tablespoons heavy cream or milk
1 tablespoon corn syrup
2 to 3 cups powdered sugar

Step by Step Instructions

Beat butter and shortening together in mixer bowl until light, fluffy and pale yellow.

Add cocoa powder and blend until mixture resembles melted chocolate.

Add vanilla extract and blend well.

Add powdered sugar one cup at a time until you reach the consistency desired. I used 2 cups.

Blend in the heavy cream and the corn syrup and blend until light and fluffy.

Frost cake and enjoy!

This will make enough to frost 36 cupcakes or one 9 x 13 sheet cake. If you wish to make a 2 or 3 layer cake, I recommend that you double this recipe to ensure you will have enough frosting to cover and fill a layer cake.

Enjoy!