



Noreen's Kitchen

Cocoa Fudge Frosting

Ingredients

1 cup (2 sticks) butter softened	1 cup cocoa powder
1/3 cup heavy cream	8 cups powdered sugar
1/4 cup golden syrup or corn syrup	

Step by Step Instructions

Using a mixer, place butter in the bowl and beat until light and fluffy.

Add cocoa and golden syrup and beat until smooth.

Add heavy cream and blend slowly until smooth and combined.

Add in powdered sugar 4 cups at a time blending slowly and then increasing the speed so that the mixture is beaten together well.

You can adjust the thickness of this frosting by adding more cream and/or syrup to suit your preference. This frosting will be fairly thick and you don't want it to be too soft, or it won't hold a shape if you want to pipe it onto a cake or cupcakes.

Use to frost cake or cupcakes as desired. Store any leftover frosting in an airtight container in the refrigerator. If you want to use the frosting allow it to come to room temperature before using and you may need to add a splash of cream or milk to thin it out.

ENJOY!