



Foolproof Chocolate Frosting

Cook's Illustrated / America's Test Kitchen

The recipe says that the frosting can be made up to three hours in advance. For longer storage, refrigerate the frosting, covered, and let it stand at room temperature for one hour before using.

- 20 tablespoons (2 1/2 sticks) butter, softened
- 1 cup confectioners' sugar
- 3/4 cup Dutch-processed cocoa
- pinch of salt
- 3/4 cup light corn syrup
- 1 teaspoon vanilla extract
- 8 ounces milk chocolate, melted and cooled slightly

Add butter, sugar, cocoa, and salt to the bowl of a food processor. Process about 30 seconds, until smooth. Scrape down sides of the bowl. Add corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape sides of bowl. Add chocolate and pulse until smooth and creamy, 10 to 15 seconds. Frosting can be used immediately.

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