

Dark Chocolate Frosting

Swick

Serves 8 | Active Time: 30 minutes | Total Time: 30 minutes

Preparation

Scale the ingredients precisely.

Step 1: Preparation

Step 2: Making the Frosting

- 480 g Confectioners' sugar
- 35 g Unsweetened dark cocoa powder
- 670 g Unsalted butter, 82% fat
- 4 g Fine sea salt or table salt
- 20 g Vanilla extract or paste
- 180 g Corn syrup
- 230 g Dark chocolate unsweetened & melted

Sift the confectioners' sugar and cocoa powder. Set aside.

Combine the butter, salt, vanilla, and corn syrup mix at low speed to incorporate using the paddle attachment. Increase to medium speed and mix for about 3 minutes until light and creamy.

Add the dry ingredients in stages. Mix on medium speed for about a minute or until light and creamy.

Add the melted chocolate. Continue to mix at medium speed until the frosting is smooth.

Step 3: Storage & Shelf Life

Dark chocolate frosting is best freshly made. Refrigerate dark chocolate frosting in an airtight container for up to 3-4 days or freeze for 1 month.