



RECIPE

rhino

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Chocolate Buttercream Frosting

This homemade chocolate buttercream frosting is rich, creamy, and full of deep chocolate flavor with a smooth, fluffy texture that's perfect for spreading and piping. Whether you're frosting cakes, cupcakes, brownies, cookies, or other chocolate desserts, this classic buttercream is one you'll make again and again.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
—



YIELD
Frosts one 2-layer
9-inch cake, one
9×13-inch cake, or
about 24 cupcakes.

INGREDIENTS

- 1 cup (2 sticks) salted butter, softened
- $\frac{2}{3}$ cup unsweetened cocoa powder, sifted
- 3 cups powdered sugar, measured then sifted
- 2 teaspoons pure vanilla extract
- 2–4 tablespoons heavy cream or milk, more or less as needed

RHINO TIP



For the smoothest finish on layer cakes, apply a thin crumb coat first, refrigerate the cake for 15–20 minutes, then spread on the final layer of frosting.

STEP-BY-STEP INSTRUCTIONS

1



Whip the butter.

In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter on medium speed until smooth and creamy. Add the sifted cocoa powder and vanilla extract, then mix until well combined.

2



Add the powdered sugar.

Gradually add the sifted powdered sugar, about 1 cup at a time, mixing well after each addition.

3



Adjust the consistency.

Add the heavy cream or milk, 1 tablespoon at a time, until the frosting reaches your desired consistency. Beat until smooth and creamy.

4



Finish the frosting.

Beat for another 2–3 minutes until light and fluffy. Spread or pipe onto cakes, cupcakes, brownies, cookies, or other cooled desserts.

TIPS & VARIATIONS

1. Darker Chocolate Flavor –

Use Dutch-process cocoa powder for a richer color and deeper chocolate flavor.



2. Add Color –

Gel food coloring can be added to create fun shades without thinning the frosting.



3. Flavor Variations –

Add a little espresso powder, peppermint extract, almond extract, or orange extract for a unique twist.



4. Decorating Tools –

An offset spatula makes it easier to spread frosting smoothly on cakes, while a piping bag fitted with your favorite decorating tip creates beautiful swirls and borders.



5. Storage –

Refrigerate leftover frosting in an airtight container. Bring it to room temperature, then beat briefly before using.



Family favorites, one recipe at a time.

