

♥ recipes worth sharing

Nana's

Chocolate Frosting

This homemade chocolate frosting is rich, smooth, and perfectly sweet with a classic chocolate flavor that's easy to make using just a handful of pantry staples. Cooked on the stovetop for a silky texture, this family recipe is perfect for frosting cakes, cupcakes, brownies, and other favorite baked treats.



PREP TIME
10 min



TOTAL TIME
10 min



YIELD
Frosts one 2-layer
9-inch cake, one 9x13-inch
cake, or about 24 cupcakes.

INGREDIENTS

- 1 stick (½ cup) butter
- 3 tablespoons unsweetened cocoa powder
- 6 tablespoons milk
- 3¾ cups powdered sugar, measured then sifted
- ½ teaspoon pure vanilla extract

RHINO TIP



This frosting begins setting quickly as it cools, so have your still-warm cake ready and spread the frosting while it's hot for the smoothest finish.

STEP-BY-STEP INSTRUCTIONS

1



Melt the butter.

In a medium saucepan over low heat, melt the butter.

2



Add the cocoa and milk.

Whisk the cocoa powder into the melted butter until smooth. Stir in the milk and continue whisking until well combined.

3



Add the powdered sugar.

Remove the saucepan from the heat. Gradually beat in the sifted powdered sugar until smooth, then stir in the vanilla extract until fully incorporated.

4



Frost the dessert.

Immediately spread the hot frosting over a still-warm cake before it begins to set. Allow the frosting to cool completely before serving.

TIPS & VARIATIONS

1. Dark Chocolate Flavor –
Use dark or Dutch-process cocoa powder for a richer chocolate flavor and deeper color.



2. Best Uses –
This frosting is perfect for chocolate cakes, yellow cakes, brownies, Texas sheet cakes, and cupcakes.



3. Add Sprinkles Quickly –
If decorating with sprinkles, add them immediately after frosting the dessert before the frosting begins to set.



4. Chocolate-Nut Topping –
Sprinkle chopped pecans or walnuts over the frosting before it sets for extra texture and flavor.



5. Storage –
Store covered in the refrigerator for up to 3 days. Bring to room temperature before using and stir well if needed.



Family favorites, one recipe at a time.

