

# The Best Chocolate Buttercream Frosting.. Ever!

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-italian-buttercream-frosting-recipe>

## Ingredients:

- 4 ounces chocolate finely chopped, I use 2/3 dark and 1/3 milk, but you can use all dark if you prefer
- 1/2 teaspoon vanilla extract
- 1 pinch salt
- 1/2 cup double cream heavy whipping/
- 4 ounces chocolate again, I use 2/3 dark and 1/3 milk
- 1 cup unsalted butter room temperature
- 4 cups icing sugar confectioners/
- 1 tablespoon cocoa powder
- 1/4 cup double cream heavy whipping/
- 1 batch ganache recipe included
- 1 teaspoon vanilla extract
- 2 tablespoons brewed coffee

## Nutrition:

1. Calories: 1140 calories
2. Carbohydrate: 150 grams
3. Cholesterol: 175 milligrams
4. Fat: 62 grams
5. Fiber: 1 grams
6. Protein: 3 grams
7. SaturatedFat: 39 grams
8. Sodium: 105 milligrams
9. Sugar: 137 grams

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