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CHOCOLATE BUTTERCREAM

Yield: Enough to fill and ice two 10" round cakes

Ingredients

- 3 lbs unsalted butter
- 1 cup vegetable shortening
- 2 cups unsweetened cocoa
- 3 cups powdered sugar
- 2 teaspoons Madagascar bourbon vanilla extract
- 1 teaspoon salt

Preparation

1. Make sure all ingredients are at room temperature before you begin.
2. Place all ingredients in a stand mixer fitted with a whip attachment.
3. Mix on low until well incorporated.
4. Turn to high speed and mix until light and fluffy.