**Super Simple Chocolate Frosting**

**(courtesy of King Arthur Baking)**

Ingredients

1 3/4 cups unsweetened cocoa, Dutch-process or natural

1 1/2 cups confectioners’ sugar

1 teaspoon espresso powder

1 cup heavy cream, at room temperature

16 tablespoons unsalted butter, softened

1/8 teaspoon salt

2 cups confectioners’ sugar, sifted

2 teaspoons vanilla

Directions:

Sift 1 1/2 cups confectioners’ sugar, cocoa, and espresso powder into a bowl.

Bring the cream to a simmer on the stovetop or in the microwave, and whisk in the cocoa mixture. (The mixture will look grainy in the beginning, whisk until smooth.). Set aside to cool to room temperature.

Place butter, salt, and 2 cups of the confectioners’ sugar in a large mixing bowl. Beat until mixture is smooth and fluffy. Beat in vanilla.

With the mixer running on low speed, add the cocoa mixture a spoonful at a time until it’s all incorporated. Scrape the bowl and then beat at medium speed for 1 minute.