

# Classic Chocolate Buttercream

Servings : 2

Amount	Measure	Ingredient - Preparation Method
1	cup	unsalted butter - very soft
1	tablespoon	milk
1	teaspoon	milk
6	ounces	semisweet chocolate - melted and cooled to lukewarm
1	teaspoon	vanilla extract
1 1/4	cups	confectioner's sugar

Beat the butter until creamy, about 3 minutes. Add the milk slowly and beat until smooth. Add the melted chocolate and beat well. Add the vanilla and beat for 3 minutes. Gradually add the sugar and beat until creamy and of desired consistency.

Yield: "24 cupcakes"