

Mocha Fudge Frosting

The addition of Coffee Bakery Emulsion really makes this rich frosting sing. It's sure to become your favorite chocolate frosting!

Ingredients

1 stick plus 1 tablespoon butter
3/4 cup natural, unsweetened cocoa powder
4 1/2 cups confectioners' sugar
1/3 cup (or more) heavy cream
1/2 teaspoon LorAnn Madagascar Pure Vanilla Extract
1 teaspoon LorAnn Natural Coffee Bakery Emulsion



Directions

1. In a small saucepan, melt butter over low heat. Add cocoa powder and continue to cook, stirring constantly until mixture is completely smooth.
2. Transfer cocoa mixture to a large bowl and cool completely.
3. Beat in powdered sugar and cream, alternating between the two. Add more cream by the tablespoon, if necessary to achieve spreading consistency.
4. Add vanilla extract and coffee emulsion and beat to blend.

Makes about 3 cups frosting.

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