

— AMERICA'S —
TEST KITCHEN


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Chocolate Frosting

MAKES ABOUT 4 CUPS

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Makes about 4 cups

This frosting may be made with milk, semi-sweet, or bittersweet chocolate. Cool the chocolate to between 85 and 100 degrees before adding it to the butter mixture. This recipe can be adjusted for cupcakes or a three-layer cake (see chart at right).

- 26 tablespoons (3¼ sticks) unsalted butter, softened**
- 1⅓ cups (5⅓ ounces) confectioners' sugar**
- 1 cup (3 ounces) Dutch-processed cocoa powder**
- Pinch salt**
- 1 cup light corn syrup**
- 1½ teaspoons vanilla extract**
- 10 ounces milk chocolate, melted and cooled**

Process butter, sugar, cocoa, and salt in food processor until smooth, about 30 seconds, scraping down bowl as needed. Add corn syrup and vanilla and process until just combined, 5 to 10 seconds. Scrape down bowl, then add chocolate and process until smooth and creamy, 10 to 15 seconds. Frosting can be used immediately or held. (Frosting can be kept at room temperature for up to 3 hours or refrigerated for up to 3 days; if refrigerated, let stand at room temperature for at least 1 hour before using.)

Making Smaller or Larger Batches of Vanilla Frosting

INGREDIENT	3 CUPS (24 cupcakes or top of sheet cake)	5 CUPS (3-layer cake)
Butter	2½ sticks	3¾ sticks
Confectioners' Sugar	1 cup	1½ cups
Dutch-Processed Cocoa	¾ cup	1 cup
Salt	pinch	⅛ teaspoon
Light Corn Syrup	¾ cup	1 cup
Vanilla Extract	1 teaspoon	1½ teaspoons
Chocolate	8 ounces	12 ounces