

Printable Recipe

# Smooth Chocolate Buttercream

For the chocolate version of this buttercream recipe, use the same technique for making vanilla buttercream but apply the following formula:

## Single Batch Recipe

- 1 lb 6 oz (2¾ cups or 625 grams) unsalted butter, softened
- 1 lb 7 oz (635 grams or ~5 cups) confectioner's sugar
- 4 oz (1 cup or 113 grams) good quality unsweetened cocoa powder
- ½ cup (118 ml) whole milk
- ¾ teaspoon pure vanilla extract
- Pinch of table salt

## Double Batch Recipe

- 2 lb 12 oz (1.25 kg or 5½ cups) unsalted butter, softened
- 2 lb 14 oz (1.27 kg or ~10 cups) confectioner's sugar
- 8 oz (2 cups or 227 grams) good quality unsweetened cocoa powder
- 1 cup (236 ml) whole milk
- 1½ teaspoon pure vanilla extract
- Pinch of table salt

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