


FROSTING FOR DARK & CREAMY DOUBLE FUDGE CUPCAKES	
THE RECIPE IS FOR 12 -14 FROSTED CUPCAKES, BUT THIS RECIPE CAN EASILY BE DOUBLED OR EVEN TRIPLED—YA’LL THANK ME!	
<b>INGREDIENTS:</b> <ul style="list-style-type: none"> <li>• 1 CUP, PLUS 2 TLSP UNSALTED BUTTER, SOFTENED</li> <li>• 1 CUP CONFECTIONER’S SUGAR (125G)</li> <li>• 1/3 CUP DARK DUTCH-PROCESS COCOA POWDER (40 GRAMS)</li> <li>• ¼ CUP HOT WATER</li> <li>• ¼ CUP SOUR CREAM OR PLAIN GREEK YOGURT</li> <li>• 1 TSP VANILLA</li> <li>• 5 OZ PREMIUM DARK CHOCOLATE(NOT EXTRA DARK), CHOPPED AND MELTED</li> <li>• GENEROUS PINCH OF SALT</li> </ul>	
<b>DIRECTIONS:</b> <ol style="list-style-type: none"> <li>1. IN A BOWL OF STAND MIXER FITTED WITH PADDLE ATTACHMENT, OR WITH A HANDHELD MIXER, BEAT THE BUTTER ON MEDIUM SPEED UNTIL PALE AND FLUFFY, ABOUT 6 MINUTES. SIFT TOGETHER THE CONFECTIONERS' SUGAR AND COCOA POWDER. REDUCE TO SPEED TO LOW, AND ADD THE CONFECTIONERS' SUGAR, COCOA POWDER, WATER, SOUR CREAM, VANILLA, AND SALT AND BEAT UNTIL INCORPORATED, ABOUT 1 MINUTE. INCREASE THE SPEED TO MEDIUM AND BEAT FOR 2 MORE MINUTES.</li> <li>2. ADD THE MELTED CHOCOLATE AND BEAT ON MEDIUM SPEED UNTIL SMOOTH, ABOUT 1 MINUTE.</li> </ol>	
<b>NOTE:</b>	

**Ingredients:** Unsalted butter, Confectioner’s sugar, dark Dutch-process cocoa powder, Sour cream, hot water, premium dark chocolate, and vanilla extract.

\*Made in a kitchen that holds: Nuts, Gluten and soy products.