

Betty's Chocolate Decorator's Icing



Uploaded on Oct 26, 2010

In this video, Betty demonstrates how to make Chocolate Decorator's Icing. This is icing that can be used for decorating iced or un-iced cakes, cookies, cupcakes, doughnuts, etc., and will help you add accents (and flavor) to your basic icing.

Ingredients:

- 1 oz. unsweetened chocolate
- 1 teaspoon butter
- 1 cup confectioner's sugar (icing sugar)
- 1 tablespoon hot water, plus more if needed

Melt 1 ounce unsweetened chocolate and 1 teaspoon butter over hot water. Remove from heat; blend in 1 cup confectioner's sugar and 1 tablespoon hot water. Place in a medium-sized mixing bowl and beat with an electric mixer until smooth. If necessary, add hot water, a teaspoonful at a time, until of desired consistency. (I added an additional teaspoon of hot water.) Place into a piping bag and use for decorating iced or un-iced sweets. I use a Quick Tip method, since I do not have a piping bag. I cut a *very* small opening at the bottom of a quart-sized plastic bag and inserted some of the chocolate icing into the bag. I then squeezed the Chocolate Decorator's icing out of the small hole in the plastic bag to write my grandson's name on a cupcake. This icing will look much nicer with professional equipment, but you can always use this quick and easy method. You may use your Chocolate Decorator's Icing for more than writing names and messages; you may draw the outline of any item that you want to feature. You can also form it into items like florets that will hold their shape. This is a project that is a lot of fun to do with your children. I hope you enjoy this Chocolate Decorator's Icing! --Betty