

Betty's Rich Chocolate Frosting



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In this video, Betty demonstrates how to make Rich Chocolate Frosting. This frosting is composed of unsweetened chocolate squares, butter, eggs, half-and-half, confectioner's sugar, and flavorings. It looks lovely and tastes decadent!

Ingredients:

(2) 1-oz. squares unsweetened chocolate
½ cup butter, softened to room temperature
1 egg (I used ¼ cup egg substitute—Egg Beaters.)
1 tablespoon half-and-half
2 teaspoons vanilla extract
1 ½ teaspoons lemon juice
16-oz. package confectioner's sugar

Place (2) 1-oz. squares unsweetened chocolate in top of a double boiler. Bring water in double boiler to a boil over medium heat. Reduce heat to low and heat chocolate until it melts. Set aside to cool slightly. Place ½ cup butter in a large mixing bowl. Mix with an electric mixer. Add cooled, melted chocolate, 1 egg (or ¼ cup egg substitute), 1 tablespoon half-and-half, 2 teaspoons vanilla, and 1 ½ teaspoons lemon juice. Mix well with mixer. Continue to mix with mixer while slowly adding a 16-oz. package of confectioner's sugar. Beat until the mixture is smooth and spreadable. Spread immediately on cakes, cupcakes, etc. This is a beautiful frosting that is so easy to use. You can easily spread it over the top of Never Fail White Frosting on my Best Chocolate Cake with Double Frosting! Enjoy!!! --Betty