

Chocolate Cream Cheese Frosting

- 2 sticks unsalted butter (room temperature)
- 1 lb cream cheese (room temperature)
- pinch of kosher salt
- 1 lb powdered sugar, sifted
- 2 teaspoons vanilla extract
- 6 oz. melted and cooled unsweetened chocolate

In a stand mixer with the paddle attachment, beat the butter and cream cheese on medium-high. Scrape down the sides of your mixing bowl as needed. Beat the mixture until it is completely smooth. Turn off the mixer and add the salt and powdered sugar. Start the mixer slowly, covering the opening with a clean towel if needed to keep the “poof” from happening. As the sugar gets incorporated, remove the towel and beat the frosting on medium-high until the frosting is light and smooth. This will only be 1-2 minutes. Beat in the vanilla. Add the cooled, unsweetened chocolate to the mixer and beat until the chocolate frosting is smooth and free of streaks.



Recipe from The Dessert Person