Favorite Dark Chocolate Frosting by Vyvacious

Recipe Link: *http://vyvacious.com/favorite-dark-chocolate-frosting*
*Frosts 24 cupcakes or 2 (8 inch) cakes
**Inspired by http://luluthebaker.blogspot.com/2012/04/our-favorite-chocolate-frosting.html

Ingredients:

- 3 *sticks* of unsalted butter, softened
- 6 *TBSP* of half-and-half
- 2.5-3 *tsp* of vanilla extract
- a *pinch* of salt
- 3-3.5 *cups* of powdered sugar
- 10 *oz* (*1 bag*) of dark chocolate

Equipment:

- Hand mixer, large mixing bowl, medium microwaveable bowl, rubber spatula

Steps:

1. Combine all ingredients except for the dark chocolate and the powdered sugar in a large mixing bowl. Mix on low until just incorporated. Don't worry if it looks a little strange, the consistency will become much more desirable in a second :)
2. Add a cup of powdered sugar and then mix on low until just incorporated. Scrape down the sides of the bowl with a rubber spatula as needed. Repeat twice until 3 cups of powdered sugar has been added total. Add more if desired but for me, it was perfect. Remember that you're adding dark chocolate to it so the flavor will become much more intensified.
3. Melt the dark chocolate in a medium microwaveable bowl for one minute and use the rubber spatula to stir the chocolate vigorously. This will help the rest of the chocolate melt without overheating the chocolate.
4. Pour half of the chocolate into the mixing bowl and beat on medium with the hand mixer until incorporated. Repeat.
5. Set the mixing bowl in the fridge for 20-30 mins. Don't let it sit for too long because the mixture will harden and not frost properly. Finish beating the frosting on high for a minute or two until the frosting seems spreadable but not too solid.

Frost your desired cupcakes or cakes and enjoy! :) Store the frosting at cool room temperature in an airtight container.