

Chocolate Cream Cheese Frosting

- 84 g unsweetened chocolate
- 56 g unsalted butter, softened
- 230 g cream cheese, softened
- 1 dash salt
- 390 g powdered sugar, sifted
- 80 ml half-and-half (or milk)
- 1 tsp pure vanilla extract



1. To melt the **chocolate**, put it in a double boiler and place over simmering water (make sure the bottom of the pan or bowl is not touching the water). Heat, stirring, until melted. Set aside.
2. In a mixing bowl with a stand mixer, cream together the softened **butter** and **cream cheese** until fluffy.
3. Add the melted **chocolate**, **salt**, sifted **powdered sugar**, **half-and-half**, and **vanilla** extract.
4. Beat until the frosting is smooth and spreadable, adding more half-and-half or powdered sugar, if necessary to reach the right consistency.

Will keep in the refrigerator, covered well, for up to five days, or will last in the freezer in an airtight container for three months.