

Gluten Free Chocolate Frosting

Chocolate Frosting Ingredients:

- 8 Tablespoons (1 stick) Butter (or butter substitute)
- $\frac{2}{3}$ Cup Hershey's Cocoa Powder
- $\frac{1}{3}$ Cup Milk (or milk alternative: coconut, almond, rice, etc.)
- 1 Teaspoon of Vanilla Extract
- 3 Cups Gluten Free Powdered (Confectioners) Sugar

Directions:

- 👉 Melt the Butter and slowly stir in the Cocoa Powder and Vanilla Extract.
- 👉 Alternate adding the Powdered Sugar and Milk to chocolate mixture in three increments. Blend each time until smooth and creamy.
- 👉 Add a Tablespoon at a time of milk or powdered sugar (if necessary) to make it a spreadable consistency.

