

Maine Arts Camp

Recipe: Chocolate Sour Cream Frosting

Chef: Charlie Limoggio CEC

Yield: 2 cups-just enough for 1 9" 2 layer cake

Quantity	Unit	Ingredient	Prep Notes
1	Cup	Semisweet chocolate chips	Melted
¼	Cup	Unsalted butter	(4 tablespoons)
½	Cup	Sour cream	
1	Teaspoon	Vanilla extract	
¼	Teaspoon	Salt	
2 ¾	Cups	Confectioner's sugar	(Powdered sugar)

1. Melt chocolate and the butter together over a double boiler. Let cool and blend in the sour cream, vanilla, and salt. Gradually add the confectioner's sugar until the frosting is of spreading consistency, beat well.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.