

Kahlua Mocha Buttercream Frosting

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(this recipe makes A LOT of frosting; halve if you are making a smaller cake or cupcakes)

½ cup non-hydrogenated shortening

½ cup non-hydrogenated, non-dairy margarine

5 cups powdered sugar, sifted

¾ cups unsweetened cocoa powder

¼ cup (2 oz) good, dark chocolate, melted and cooled (or more cocoa powder)

8 TB Kahlua

2 tsp vanilla extract

3 tsp coffee extract

Cream together the shortening and margarine. Gradually add the powdered sugar, cocoa powder and melted chocolate (your chocolate **MUST** be cooled, or it will melt the shortening and margarine and you will have a big mess on your hands). Add the Kahlua and extracts. If your frosting is too thin, add more sugar. If too thick, add a splash more of Kahlua.