MILK CHOCOLATE FROSTING

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INGREDIENTS:

8 ounces bittersweet chocolate

8 ounces milk chocolate

1 1/2 cups heavy cream

2 tablespoons corn syrup

3 sticks unsalted butter, soft but cool, cut into 1-inch pieces

DIRECTIONS:

Finely chop both the bittersweet and milk chocolates. Place into a mixing bowl. Set aside.

In a small saucepan, bring heavy cream and corn syrup to a boil. Take off the heat and pour over chocolate. Let stand for 2 to 3 minutes.

Starting in the center, whisk towards the edges of the bowl until the chocolate is smooth. Let cool at room temperature.

Using a hand mixer with a whisk attachment, beat at medium speed and gradually add butter until frosting is smooth and silk