

The Best Chocolate Glaze

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

12

Description

This chocolate glaze for cake is rich decadent and oh so easy I use this glaze on brownies Bundt cakes ice cream or whatever needs a little chocolate

Ingredients

- - 6 tablespoons cocoa powder - 5 tablespoons butter - 1 cup confectioners' sugar - $\frac{3}{4}$ teaspoon vanilla extract - 2 tablespoons hot water
- divided

Instructions

1. Melt cocoa and butter together in a small saucepan over low heat
2. about 5 minutes. Remove from heat. Stir in confectioners' sugar and vanilla extract. Stir in hot water
3. 1 teaspoon at a time
4. until glaze is thick and smooth.