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by
ewfood

Choc-Chip Frosting [1]

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Ingredients

4oz. butter
18oz. icing sugar
½ tsp. peppermint extract
2fl oz. milk
3oz. chocolate chips (mini)
¼ tsp. green food colouring

Preparation

- **1**
Cream the butter and sugar until fluffy
- **2**
Add the milk and peppermint extract
- **3**
Mix it until all the ingredients are fully incorporated and smooth
- **4**
Add the food colouring and mix until the colour is even. Finally mix in the chocolate chips
- **5**
Frost your cupcakes and enjoy.

Cooks Note

Links

[1] <https://www.expatswoman.com/ewfood/recipes/choc-chip-frosting>
[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/5747?destination=printpdf/5747&token=bd181fb024d9b7f3403510d83b5880c5>
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