

Baking 101 Video Script - Easy Icing

Icing is so much fun. You get to create art with food!

Here's an easy way to make delicious chocolate butter cream icing:

Melt the chocolate with butter. If you need help with this, see our video on melting chocolate.

Cool the chocolate to room temperature and blend in powdered sugar, vanilla extract and salt. Keep beating it until it is spreadable. Don't over beat it!

Now we're ready to start decorating!

You can decorate cupcakes, cookies or, as we're going to do today, two nine-inch cakes.

Make sure your cakes are fully cooled before you start to frost them.

Brush off any crumbs to keep the icing smooth.

Use a small, offset spatula like this one. If you don't have one, don't worry. You can also use a butter knife.

Cover the top of one cake circle, then place the other cake on top.

The key to good frosting is to cover with a thin layer to seal the crumbs. Then cover with a thicker layer of frosting.

If you're concerned about not having enough frosting, make a double batch and save the leftovers. As good as it is, it won't go to waste!

To make special designs, you can make an easy frosting bag by putting frosting in a plastic bag and cutting the tip off. Then squeeze the bag to make designs.

Use a variety of Nestlé Toll House Morsels to accent your designs.

Now your creations are ready to share with all of your art lovers, or you can keep them all to yourself!

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