COCONUT CREAM CHOCOLATE FROSTING

This healthy coconut cream chocolate frosting is so, rich and creamy. It's perfect for decorating or frosting cakes and cupcakes.

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**INGREDIENTS:**

* 1 cup Full fat coconut cream Read notes
* 1¾ cups Chocolate chips Semisweet  (I use enjoy life chocolate chips)

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**INSTRUCTIONS:**

1. Chill the can of coconut cream for 24 hours in the refrigerator.
2. In a microwavable bowl, add the chocolate chips and melt until you have a smooth mixture. Allow it to cool down but make sure it doesn't harden.
3. Chill your mixing bowl in the freezer for 15 minutes.
4. In this chilled mixing bowl, add the coconut cream by scooping out the cream from the top of the can. Discard any coconut water that's at the bottom of the can.
5. Add the melted chocolate. Using a hand held mixer, whip until everything is thoroughly combined. Cover the bowl with saran wrap and chill the frosting for 2-3 hours until it firms up.
6. Then, remove the bowl of frosting from the fridge and whip it until it becomes fluffy.
7. And you are done...Start frosting your cupcakes!

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