# Mocha Icing

Enough for a full-sized cake

1.5 Cups – butter

3 Cups – icing Sugar

4 tbsp – unsweetened cocoa powder

1 tspn – roasted coffee beans ground to a fine powder

2 tspn – vanilla extract

Put all ingredients in a mixing bowl and mix at medium speed for a couple minutes. It should be very smooth.

It’s soft at room temperature and quite stiff when refrigerated.