

# Mocha Icing

**Yield:** 2 cups

**Equipment:**

Stand mixer

**Ingredients:**

1/3 cup - margarine, softened

1 lb - powdered sugar

2/3 cup - unsweetened cocoa

2 tsp – vanilla

1/4 to 2/3 cup - strong coffee

**Instructions:**

- Cream butter, then add sugar and cocoa, slowly beating until light and fluffy.
- Add vanilla, then add the coffee one tablespoon at a time until soft enough to spread.

**Storage:**

Store at room temperature