

Chocolate-Coffee Buttercream Filling

SOURCE: Southern Living, NOVEMBER 2000

This recipe goes with [Delta Mocha Chiffon Cake](#)

INGREDIENTS:

2/3 C butter, softened
2 1/2 C powdered sugar
1 TBS cocoa
1/2 C whipping cream
2 tsp instant coffee granules
2 tsp coffee liqueur OR 1 tsp vanilla extract

DIRECTIONS:

Beat first 3 ingredients at medium speed with electric mixer till fluffy.

Microwave whipping cream at MEDIUM (50% power) till warm (do not boil) - stir together warm cream + coffee granules till dissolved - cool. Add whipping cream mixture + liqueur to butter mixture, beating until smooth.

Yield: 1 3/4 C