



# Chocolate Icing

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique

PREPARATION: **10 MINUTES**

YIELD : **185 ML (3/4 CUP)**

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## INGREDIENTS

- 30 ml (2 tbsp) plant-based milk substitute
- 40 g (1/4 cup) chocolate chips
- [Icing sugar](#)

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## PREPARATION

1. In a saucepan over low heat, melt the chocolate chips with the plant-based milk substitute.
2. Gradually add icing sugar, whisking between each addition, until desired texture is achieved.



## OTHER ICINGS

- [7-minute Frosting](#)
- [Chocolate Icing](#)
- [Vanilla Icing](#)
- [Naturally Coloured Icing](#)
- [Orange Icing](#)
- [Imitation "Cream Cheese" Icing](#)
- [Cashew Icing](#)
- [Homemade Icing Sugar](#)