

Cream Cheese Icing

Prep Time: 5 min

Ingredients:

One stick unsalted butter

1 8 oz. package of Cream Cheese

1 8 oz. tub of Mascarpone Cheese

**2 T. powdered sugar

1 T. granulated white sugar

Instructions:

Before making icing, make sure all ingredients are room temperature and completely soft. This is important or you will not get a nice smooth consistency to your icing. Begin by putting butter, Cream Cheese, and ½ tub Mascarpone Cheese into mixing bowl with 1 T. granulated white sugar. Mix together until well combined and fluffy. Add in 2 T. of powdered sugar and mix in, letting mixer run for a couple of minutes until icing is nice and creamy (but fairly thick and substantial).

**Can use more sugar if you like a sweeter icing.