



Noreen's Kitchen

Cream Cheese Frosting

Ingredients

2 bricks (8 ounces each) cream cheese softened
2 sticks (1 cup) butter, softened

2 pounds (1 large bag) powdered sugar
1 tablespoon vanilla extract

Step by Step Instructions

Place cream cheese and butter in the bowl of your mixer fitted with the paddle or beaters.

Whip together until light and fluffy about 5 minutes.

Slowly add powdered sugar to the bowl while the mixer is running on low. Gradually add in 1/2 cup increments until the sugar is fully incorporated.

Turn mixer to medium high and allow to beat for 4 to 5 minutes until light and fluffy and the icing no longer feels as if it is gritty.

Use to frost cake or cupcakes as desired. Also makes a lovely filling for Whoopie pies.

Store any leftover icing in an airtight container in the refrigerator for up to two weeks or in the freezer for up to three months.

If freezing, allow icing to thaw in the refrigerator for 24 hours before using. Icing may need to be re-whipped if previously frozen to return to fluffy state.

Enjoy!