



Brought to you by **Craftsy**

## CREAM CHEESE FROSTING

**Yield:** Enough to fill and ice two 10" round cakes

### Ingredients

- 3 lbs cream cheese
- 2 lbs unsalted butter
- 1 lb powdered sugar
- 1 tablespoon Madagascar bourbon vanilla bean paste

### Preparation

1. Make sure all ingredients are at room temperature before mixing.
2. Cream the cream cheese in a stand mixer with a paddle until smooth (medium speed for a couple minutes).
3. Add butter and mix until incorporated.
4. Add vanilla and sugar and blend on low speed until incorporated.
5. Switch the attachment to a whip. Whip on high until light and fluffy.