

Cream Cheese Frosting

Ingredients:

Two 8-ounce packages cream cheese
1/2 cup (1 stick) unsalted butter, softened
1 teaspoon pure vanilla extract
2 cups powdered (10X) sugar, sifted

Directions:

Put the cream cheese and butter in the bowl of a stand mixer fitted with the paddle attachment and paddle at medium speed until creamy, approximately 30 seconds.

With the motor running, pour in the vanilla and paddle for 30 seconds. Add the sugar, a little at a time, and mix until smooth, approximately 1 minute after the last addition. Use right away, or refrigerate in an airtight container for up to 2 days.