



Always baked from scratch with a lot of love.

Buttercream Cheese Frosting

Frosts 1 two layer cake or 18 cupcakes

This is my go to frosting for cupcakes. Easy to make, easy to pipe onto cupcakes and flavor is fantastic. Enjoy.

Ingredients

1/2 cup (1 stick) butter, room temperature*

1/4 tsp. salt

4 cups powdered sugar, divided

1 tsp. vanilla extract

2-3 TBSP heavy cream, or half and half

8 ou. of cream cheese, room temperature

Directions

In the bowl of an electric mixer, fitted with the whisk attachment, beat butter, on medium speed, until smooth – about one minute. Add cream cheese and beat until smooth. Add salt. One cup at a time add two cups of the powdered sugar, beating well after each addition. Add vanilla. Add 1 TBSP of cream and continue beating. Add remaining two cups of powdered sugar, one at a time. Add an additional 1-2 TBSP. of cream until desired consistency. If piping you will want this frosting a little stiffer.

Recipe courtesy of Glorius Treats