

Cream Cheese Frosting

Most bakers have little quirks about how they most enjoy their desserts. I love ice cold cream cheese frosting spread on a wedge of still-warm cake.

ingredients:

- 4 oz unsalted butter, softened
- 8 oz cream cheese, softened*
- 2 C powdered sugar, sifted
- 1/2 tsp vanilla extract
- *To make a reduced fat frosting, use Neufchâtel cream cheese. (The frosting will have a more sour flavor, particularly tasty with fruit-flavored cakes like Piña Colada or Strawberry.)

1. With an electric mixer on a medium speed, cream the butter and the cream cheese until soft and completely smooth, at least 2 minutes.
2. Turn the mixer speed to low and slowly add the powdered sugar 1/2 cup at a time, making sure to scrape down any frosting stuck to the sides of the bowl.
3. Add vanilla extract.
4. Mix on a medium speed until frosting is smooth and fluffy.