

The Marketplace at Settlers Walk
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Springboro, OH 45066
Phone 937-748-4540

Cooks' Wares
....For a finer kitchen

The Shops at Harper's Point
11344 Montgomery Road
Cincinnati, OH 45249
Phone 937-748-4540

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Cream Cheese Frosting

Makes 3-1/4 cups.

Don't use this frosting for projects involving a lot of piping because it's too soft for that.

1 package (8 ounces) cream cheese, softened
1 stick (8 tablespoons) unsalted butter, softened
1 box (16 ounces) confectioner's sugar
2-3 tablespoons milk
1 teaspoon vanilla extract

1. Combine the cream cheese and the butter in a medium bowl. Beat with an electric mixer until light and fluffy, about 3 minutes.

2. Gradually add the confectioners' sugar and 2 tablespoons of the milk and beat until smooth. Add the vanilla extract, and the remaining 1 tablespoon milk if the mixture is too thick.