



*Recipes from HELLO, CUPCAKE! by Karen Tack and Alan Richardson. Copyright © 2008 by Karen Tack and Alan Richardson. Reprinted by permission of Houghton Mifflin Harcourt Publishing Company.*

### **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.