



Cream Cheese Frosting

This is a classic frosting for Red Velvet Cake, and delicious for any cake you like.

Yield: approximately 1½ cups, enough for one 9-inch layer or 12 cupcakes

Ingredients

- 8 ounces cream cheese, room temperature
- 4 tablespoons (¼ cup) butter, room temperature
- 2 teaspoons vanilla
- ⅛ teaspoon salt
- 2 cups powdered sugar, sifted

Directions

In the bowl of a stand mixer with paddle attachment, combine cream cheese, butter, and vanilla. Beat on medium high until smooth and creamy. Add salt and powdered sugar in three or four additions, mixing well in between. Turn speed to high and mix until light and creamy, and totally smooth.

Use immediately or store in air-tight container for up to one week in refrigerator until ready to use.

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