

Cream Cheese Icing

Makes 3 cups

This rich icing has many uses. I like to ice a two-layer cake or thin the icing down with some hot water if the cake is a Bundt® type cake.

Cakes this goes well with: Carrot Cake, Red Velvet Cake, Hummingbird Cake and Banana Cakes.

8 oz	cream cheese, softened
1/2 cup	unsalted butter, softened
1 tsp	pure vanilla extract
2 lbs.	confectioners' sugar

1. In a mixer bowl with paddle attachment beat cream cheese and butter on medium high speed until smooth, about 5 minutes.
2. Add vanilla and confectioners' sugar on low speed until it gathers, about 2 minutes. Place on high speed for 4 minutes. If icing is too stiff add a few drops of water or milk.