



## [Cream Cheese Frosting](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 10 Minutes

### **Cream Cheese Frosting Mise en Place:**

- [Stand Mixer](#)
- [Spatula](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)

### **Cream Cheese Frosting Ingredients:**

- 8oz Cream Cheese, room temperature
- 3½ cups Confectioners Sugar
- ½ cups Butter, room temperature
- ½ tsp Vanilla Extract

### **Cream Cheese Frosting Directions:**

- Cream together the cream cheese and butter using a stand mixer.
  - After well beaten, add the vanilla extract.
  - Continue beating the mixture and begin adding confectioners sugar slowly until all incorporated.
  - Mix very well.
  - If adding food coloring to the frosting, do so now. Mix well.
  - When all combined, beat on high speed for 1 – 2 minutes.
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- Makes 24 servings Cream Cheese Frosting