



Cream Cheese Frosting

Delicious cream cheese frosting recipe that could be used for cakes, cupcakes, and more! Recipe makes enough to frost 24 cupcakes, a 3 layer 6 inch cake, or a 2 layer 8 inch cake.



Ingredients

- 1 cup butter
- 16 oz. of cream cheese (two 8 oz. packages)
- 32 oz. powdered sugar (two 16 oz. bags or about 8 cups)
- 2 tsp vanilla extract



Instructions

1. Take out the cream cheese and let it sit on the counter for a few minutes.
2. Leave the butter on the counter to soften a bit at room temperature. Or you can place the two sticks of butter in the microwave and heat for 9-11 seconds to soften. Once the butter is a little soft but is still firm then it is ready. You should be able to make an indent in the butter if you push firmly.
3. Place the butter and the cream cheese in your mixing bowl and beat for a few minutes.
4. Open a bag of powdered sugar and add in about a third of the bag. Mix until combined. Continue until the whole bag is mixed in.
5. Add in the vanilla extract and mix until combined.
6. Open the second bag of powdered sugar and add in about a third of the bag. Mix until combined. Continue until the whole bag is mixed in.
7. Mix the frosting for about 2 minutes. Scrape the bowl, then mix for another minute.
8. Mix the frosting by hand with a spatula or spoonula for a few seconds to try to get out some of the air bubbles and make sure everything is incorporated.
9. Frost your cake, cupcakes, cookies, etc.!
10. Store any leftovers in an airtight container. It will last up to 10 days in the refrigerator, or you could freeze it for up to 3 months.