# **Cream Cheese Frosting**

### Description

#### **Cream Cheese Frosting for Red Velvet Cake**

I adjusted this recipe for correct texture. 7 or 8 TBSP compared to 4 1/2 TBSP Butter. 8 oz compared to 6 oz

## Ingredients

- 3 1/2 cups powdered sugar, sifted
- 7 tbsps butter, room temperature
- 8 ozs cream cheese, cold
- 1/4 tsp ground cinnamon (optional)

## Summary

Yield: 0 Source:

http://twotinykitchens.com adapted from Hummingbird Bakery Cookbook **Prep Time:** 5 minutes

Category: Desserts
Cuisine: American
Tags: white frosting, cream

cheese frosting

#### Instructions

Beat the powdered sugar, cinnamon, and butter together in the bowl of a stand mixer fit with a paddle attachment. Mix on medium-slow speed until it comes together and is well mixed. Add the cream cheese all at once and beat on medium to medium-high until incorporated. Turn the mixer to medium-high and beat for 5 minutes, or until the frosting becomes light and fluffy. Do not over-beat as the frosting can quickly become runny.