

# 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)

## 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.

## 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