

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