

NO CREAM CHEESE

“CREAM CHEESE” FROSTING

INGREDIENTS:

1 cup (2 sticks) unsalted butter, softened
3 1/2 cups confectioners' sugar (powdered sugar)
1 to 3 tablespoons heavy cream
1/4 teaspoon or to taste - LorAnn Cream Cheese Icing Flavor
dash of sea salt (optional)



DIRECTIONS:

1. Using an electric mixer, or stand mixer with whisk attachment, cream butter and sugar on low speed until combined, then beat on medium speed for 3 to 4 minutes. Add cream one tablespoon at a time, until desired consistency is achieved. Add flavoring and salt and beat an additional 1 minute.
2. Frosting can be refrigerated for up to 2 weeks. Bring to room temperature and re-whip before using. Iced cakes and cupcakes can be stored at cool room temperature for up to 3 days.

Makes about 3 cups frosting