



# No Cream Cheese - "Cream Cheese" Frosting

This recipe makes a rich-tasting, not too sweet 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

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.

Frosting can be refrigerated for up to 2 weeks. Bring to room temperature and re-whip before using. Makes about 3 cups frosting.

Iced cakes and cupcakes can be stored at cool room temperature for up to 3 days.

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