CREAM CHEESE FROSTING

INGREDIENTS:

- ♦ Cream cheese
 4 ½ oz.
- Butter
 1 ½ TBSP
- Vanilla
- Powder Sugar
- Nuts (chopped)*

METHOD:

- 1. Cream Butter & Cream cheese until smooth.
- 2. Add vanilla & Powder sugar whip until light and fluffy.
- 3. If needed add small amount of milk to improve spread-ability.
- 4. Fold in chopped nuts just prior to serving

NOTE:

You can NOT over whip frosting the longer you whip it the fluffier it becomes

2 tsp

3 Cups

¾ Cup

* Nuts are optional while some people like them I prefer to have a smooth frosting and seldom add nuts.

