

Cream Cheese Icing

Ingredients:

- 16 oz Cream Cheese
- 1 stick Butter
- 4 cups Powdered Sugar
- 2 tsp Vanilla
- 1 tsp Salt
- (optional) 1 tsp cinnamon

Directions:

- Beat cream cheese and butter until creamy
- Add flavorings
- Add powdered sugar scraping bowl down once or twice

Hints:

- Don't overbeat (it can split and liquefy)
- If icing is too soft, refrigerate 10 minutes
- Cream cheese icing is not intended to go under fondant
- Add ¼ cup meringue powder for a more stable cream cheese icing
- Cream cheese icing should be refrigerated (bacteria starts to grow after 2 hours unrefrigerated)

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