

No Fail Buttercream Frosting

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Here's what you need:

1/2 cup butter, unsalted at room temperature

2 oz. cream cheese, at room temperature

6 cups powdered sugar

1 tsp. vanilla

6 Tbs. cream

Cream the butter and cream cheese in the bowl of a stand mixer or large mixing bowl until smooth and fluffy.

Next add the powdered sugar and VERY SLOWLY turn on the mixer until it is mostly incorporated.

Add the vanilla and start adding the cream 1 Tablespoon at a time until it is the consistency you like.

Enjoy!