

AMAZING Cream Cheese Frosting

Recipe from Chelsea at www.mmmcafe.blogspot.com

3/4 C. unsalted butter, at room temp.

3 (8 oz.) packages cream cheese, at room temp.

2 C. confectioners' sugar, sifted

1 1/2 tsp. pure vanilla extract

In the bowl of an electric mixer fitted with the paddle attachment, beat butter on medium-high speed until light and fluffy, about 2 minutes. Add cream cheese, and beat until combined and fluffy, about 2 minutes, scraping down the sides of the bowl as needed. Add the sugar and vanilla, and beat for about another 5 minutes.

Store in an airtight container until ready to use; keeps for about 1 week.

Makes about 5 1/2 C. frosting (enough to frost a 9x13 inch cake or 2 dozen cupcakes)