

CREAM CHEESE FROSTING
(from *The Cake Mix Doctor*)

1 pkg. (8 oz.) cream cheese, at room temperature
8 tbs. (1 stick) butter, at room temperature
3 $\frac{3}{4}$ cups confectioners sugar, sifted
1 tsp. pure vanilla extract

Place the cream cheese and butter in a large mixing bowl. Blend with an electric mixer on low speed until combined. Scrape sides of bowl with rubber spatula. Add the confectioners sugar, a bit at a time, blending with the mixer on low speed until the sugar is well incorporated. Add the vanilla, then increase the mixer speed to medium and blend the frosting until fluffy, about 1 minute. Use at once.