

Simple Cream Cheese Frosting

Ingredients

Tops 24 cupcakes or two 9" cake layers

- 16 oz (450g) cream cheese (2-8oz packages), softened
- 1/2 cup (115g) unsalted butter, softened
- 10 cups (1,200g) powdered sugar
- 1 tsp vanilla paste or extract
- 2 tbsp milk
- Pinch of Kosher or sea salt

Instructions:

- Beat the cream cheese and butter until smooth and creamy.
- Add milk, vanilla and salt.
- Gradually mix in powdered sugar until fluffy and spreadable.