

FROM THE KITCHEN OF...



## WHIPPED CREAM CHEESE FROSTING

### INGREDIENTS

16	OZ	CREAM CHEESE, COLD
200	GRAMS	SUGAR
12	OZ	HEAVY CREAM
PINCH		SEA SALT
10	ML	VANILLA EXTRACT

YIELD:  
**36 OZ / 4 CUPS**  
TOTAL TIME:  
**10 MINUTES**

### DIRECTIONS

- **USING A MIXER WHIP THE COLD CREAM CHEESE AND SUGAR TOGETHER FOR 2 MINUTES.**
- **ADD THE HEAVY CREAM, SEA SALT AND VANILLA AND WHIP FOR 2 MORE MINUTES.**
- **TASTE AND ADD MORE CREAM, VANILLA OR SALT IF NECESSARY.**

## TRADITIONAL CREAM CHEESE FROSTING

### INGREDIENTS

16	OZ	CREAM CHEESE, SOFTENED
8	OZ	BUTTER, SOFTENED
1	LB	POWDERED SUGAR
10	ML	VANILLA EXTRACT

YIELD:  
**36 OZ / 4 CUPS**  
TOTAL TIME:  
**10 MINUTES**

### DIRECTIONS

- **USING A MIXER WHIP THE CREAM CHEESE AND BUTTER TOGETHER TILL SMOOTH.**
- **GRADUALLY ADD THE POWDERED SUGAR AND MIX UNTIL FULLY COMBINED.**
- **ADD VANILLA.**