

Cream Cheese Icing

- 1 Stick Butter, softened at room temperature
- 1 Block of Cream Cheese,
- 2 teaspoons vanilla
- 4 cups powdered sugar

Blend together the butter and cream cheese until smooth, then add the vanilla mixing well.

Gradually add the powdered sugar a little at a time and mix into the cream cheese mixture until all of the sugar is blended smooth.

**Ice your cupcakes or cake and serve.

**Optional: If you plan to pipe the icing, refrigerate for 30-45 minutes to allow the icing to firm up again for easier piping.