

Betty's Cream Cheese Frosting for Happy Mother's Day Hummingbird Cake



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In this video, Betty demonstrates how to make Cream Cheese Frosting for Happy Mother's Day Hummingbird Cake. This is a standard amount of frosting for a three-layer cake; you may make 1 ½ times the recipe or a double-recipe of frosting, if you like it particularly thick between the layers and on top.

Ingredients:

8-oz. package cream cheese, softened

½ cup butter (1 stick), softened

16-oz. package confectioner's sugar (powdered sugar, also called icing sugar)

1 teaspoon vanilla extract

Combine 8-oz. softened cream cheese with ½ cup softened butter, beating with an electric mixer until smooth. Add a 16-oz. package of confectioner's sugar and 1 teaspoon vanilla, and beat until light and fluffy. Spread between layers, around sides, and over top of a three-layer cake. This frosting can be used for Hummingbird Cake, Red Velvet Cake, Carrot Cake, and others. It is always great on cupcakes, too. I hope you enjoy this Cream Cheese Frosting for the Happy Mother's Day Hummingbird Cake!

--Betty