

Betty's Cream Cheese Frosting Recipe



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In this video, Betty demonstrates how to make Cream Cheese Frosting. I made this to go on a Red Velvet Cake, but it is a natural for Carrot Cake, and almost any type of cake or cupcake that needs icing. This recipe makes a generous amount of frosting. I used it to frost a 4-layer cake, so if you have only a 2-layer cake, you can divide all ingredients in half.

Ingredients:

1 cup butter (2 sticks), at room temperature
(2) 8-oz. blocks of cream cheese, at room temperature
2 pounds (32 oz.) confectioner's sugar
2 teaspoons vanilla extract

In a *large* bowl, use a fork to mash 1 cup butter and (2) 8-oz. blocks of cream cheese together. Then, use an electric mixer to beat thoroughly. Stir in 2 teaspoons of vanilla extract. Add 2 pounds of confectioner's sugar, a little at a time. Stir in each addition, and then beat it with a mixer. Continue until all of the 2 pounds of confectioner's sugar is incorporated into the frosting mixture. Beat the entire mixture, until it is very smooth. Cover with plastic wrap, and refrigerate for a couple of hours before spreading it on a cooled cake or on cupcakes. This is one of the most delicious and versatile frostings that you can find! I hope you enjoy it! --Betty