

# Betty's Perfect Pecan Cream Cheese Frosting



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In this video, Betty demonstrates how to make her Perfect Pecan Cream Cheese Frosting. It is a delightful mixture of butter, cream cheese, confectioner's sugar, vanilla, and pecans.

## Ingredients:

- 1 cup chopped pecans
- 8-oz. package cream cheese, softened
- ½ cup butter, softened
- 1 tablespoon vanilla extract
- 16-oz. package confectioner's sugar

Place 1 cup chopped pecans in a shallow pan. Bake in a 350 degree (F) oven until lightly toasted, stirring occasionally, about 5 minutes. Remove from oven and allow to cool. Place 8-oz. softened cream cheese, ½ cup softened butter, and 1 tablespoon vanilla in a large mixing bowl and beat with an electric mixer at medium speed until creamy. Add a 16-oz. package confectioner's sugar and beat at high speed until smooth and spreadable. Stir in 1 cup toasted pecans (cooled). Spread icing on cooled cake, cupcakes, or cookies. I used the Pecan Cream Cheese Frosting to ice an Italian Cream Cake. The Italian Cream Cake is the cake I chose for my Easter dinner, and I will be uploading the cake before long. I hope you enjoy the Pecan Cream Cheese Frosting! --Betty