

Sue's Cream Cheese Frosting

1 pkg or 225g	softened cream cheese
½ cup	softened butter
1 tsp	vanilla
3 cups	icing sugar

Sift icing and set aside. In mixer blend cream cheese and butter, add vanilla and then icing sugar gradually till well incorporated and smooth. Beat till slightly “whiter”, but don't incorporate too much air into the frosting, as it will be harder to apply onto the cake.

Don't be afraid to add extra sugar to get the correct consistency. The consistency will depend on how stiff you need the frosting – typically more stiff to sit between layers of a cake, and less stiff to cover the top or sides of cakes.