**Alfredo Sauce**

**Yield:** 3 cups

**Equipment:**

1 - Saucepan

1 - Whisk

1 - Measuring Spoon and Cup Set

**Ingredients:**

4-ounce Unsalted Butter

1-pint Heavy Whipping Cream

4-ounce Cream Cheese

1 teaspoon Garlic Powder

1 teaspoon Italian Seasoning

To Taste Salt

To Taste White Pepper, freshly ground

1 cup Parmesan, grated

**Instructions:**

1. In a medium saucepan, add butter, cream, and cream cheese. Cook over medium heat and whisk until melted.
2. Add the garlic powder, Italian seasoning, salt, and pepper. Continue to whisk until smooth. Add grated parmesan cheese.
3. Bring to a simmer and continue to cook for about 3-5 minutes or until it starts to thicken. Toss it with your favorite pasta.