

Cupcake Frosting Recipe

Prep Time: 10 minutes **Total Time:** 10 minutes

Our go-to cupcake frosting recipe. This vanilla frosting always gets rave reviews and doubles as a perfect cake frosting!

Author: Natasha Kravchuk

Course: Dessert

Cuisine: American

Skill Level: Easy

Cost to Make: \$4

Servings: 24 frosts 24 cupcakes or 1 cake

Ingredients

- 8 oz cream cheese, at room temperature
- 2 cups **powdered sugar**, (confectioners sugar)
- 1 1/2 cups heavy whipping cream, (keep chilled until ready to use)
- 1 tsp **vanilla extract**

Instructions

1. In a large mixing bowl with an electric hand mixer, whip the cold heavy cream on high speed (1-2 minutes) until thick, fluffy and spreadable.
2. In a second mixing bowl (using the same electric mixer - no need to wash it), beat cream cheese and powdered sugar. Start on low speed to incorporate then beat on high speed for 2 minutes until creamy and whipped, then beat in 1 tsp vanilla extract
3. Use a spatula to gently fold the whipped cream into the cream cheese mix until well blended. Pipe onto cooled cupcakes or cover and refrigerate until ready to use.

Copyright © 2023 Natasha's Kitchen

