



Cream Cheese Frosting

This frosting is nicely balanced between tangy and sweet, and spreads beautifully. It's the perfect complement for gingerbread, carrot cake, or pumpkin cake. A little chopped candied ginger on top dresses things up nicely.

Our guarantee: This is a spreadable frosting, quick to make and well balanced between sweet and tangy.

- 6 tablespoons butter, at room temperature
- 1 (8 ounce) package cream cheese, softened
- 1 teaspoon vanilla extract
- 3 1/2 to 4 cups confectioners' sugar
- 1 cup chopped nuts (optional)
- 1/2 cup minced candied ginger (optional)
- 2-4 tablespoons milk, to make frosting spreadable

Directions

1. Combine the butter, the cream cheese and the vanilla in a medium sized bowl, and beat them together until they are light and fluffy.
2. Add the sugar gradually, beating well.
3. Stir in the nuts and/or ginger if desired.
4. Add the milk a little at a time, until the frosting is a spreadable consistency.



AT A GLANCE

PREP

15 mins.

BAKE

TOTAL
15 mins.

YIELD

3 cups

WE'RE HERE TO HELP



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