

Cream Cheese Frosting

Makes about 4 cups

If the frosting becomes too soft to work with, let it chill in the refrigerator until firm.

2 (8 Ounce) packages cream cheese, softened
10 tablespoons (1 1/4 sticks) unsalted butter, cut into chunks and softened
2 tablespoons sour cream
1 1/2 teaspoons vanilla extract
1/4 teaspoon table salt
2 cups (8 ounces) confectioners' sugar

1. Beat the cream cheese, butter, sour cream, vanilla, and salt together in a large bowl with an electric mixer on medium high speed until smooth, 2 to 4 minutes.

2. Reduce the mixer speed to medium low, slowly add the confectioners' sugar, and beat until smooth, 4 to 6 minutes. Increase the mixer speed to medium high and beat until the frosting is light and fluffy, 4 to 6 minutes.

Light Cream Cheese Frosting

Makes about 2 cups

12 ounces Neufchatel (1/2 less fat) cream cheese, softened
1 teaspoon vanilla extract
1 1/2 cups (6 ounces) confectioners' sugar

Mix the cream cheese and vanilla together in a large bowl with a rubber spatula. Add the confectioners' sugar and stir until thoroughly combined and smooth.