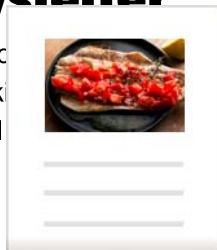


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## Cooking

# Red Velvet Cake Icing

(<http://cooking.nytimes.com/recipes/11433-red-velvet-cake-icing>)

By Florence Fabricant | Time: 15 minutes | Yield: Icing for top and sides of 3-layer cake

### Ingredients

**2** cups heavy cream, cold  
**12** ounces cream cheese, at room temperature  
**12** ounces mascarpone  
 $\frac{1}{2}$  teaspoon vanilla  
**1**  $\frac{1}{2}$  cups confectioners' sugar, sifted

### Preparation

1. Softly whip cream by hand, in electric mixer or in food processor. Cover in bowl and refrigerate.
2. Blend cream cheese and mascarpone in food processor or electric mixer until smooth. Add vanilla, pulse briefly, and add confectioners' sugar. Blend well.
3. Transfer cream cheese mixture to bowl; fold in whipped cream. Refrigerate until needed.

Adapted from "The Waldorf-Astoria Cookbook," by John Doherty with John Harrisson (Bulfinch, 2006)