Cream Cheese Frosting Recipe per unit

**Yield**Makes about 2 cups

Ingredients

* + 4 oz cream cheese, room temperature
	+ ½ cup unsalted butter, cut into pieces, room temperature
	+ 1 1/2 cup confectioners' sugar
	+ 1 teaspoon pure vanilla extract
	+ 1 teaspoon cream cheese extract

Directions

1. Place cream cheese in a medium mixing bowl. Using a rubber spatula, soften cream cheese. Gradually add butter, and continue beating until smooth and well blended. Sift in confectioners' sugar, and continue beating until smooth. Add vanilla, and stir to combine.

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