

# cream cheese frosting

## {white swan frosting}

- 1/2 cup unsalted butter, room temperature
- 8 oz. (1 package) cream cheese, room temperature
- 1 teaspoon vanilla extract (use imitation clear if you want a lighter coloured frosting)
- 2-3 cups sifted icing (confectioner's) sugar

Place the butter and cream cheese in the bowl of your stand mixer, and mix at medium speed for about 3 minutes. The mixture should be very smooth. Scrape down the sides and bottom of the bowl.

Add about 2 cups of the icing sugar and the vanilla extract. Mix on low speed (to avoid icing sugar clouds in your kitchen) and then increase the speed to medium, mixing until the frosting has a smooth consistency. Add more icing sugar - just a little at a time - until you get your desired consistency - this will also change the sweetness of the frosting.

Spread over top of cupcakes or a cake.