



lemon buttercream frosting

Yields enough to crumb coat and frost a two layer 8-inch cake with minimal embellishments.

- 1 cup unsalted butter, room temperature
- 4 ounces cream cheese, room temperature
- 4 cups icing (confectioner's) sugar
- 1/4 teaspoon salt
- 1 tablespoon grated lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons heavy (whipping) cream

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Cream the butter and cream cheese in the bowl of a stand mixer fitted with a paddle attachment (or in a large bowl with a hand mixer) until light and floofy (3-5 minutes).

Sift 2 cups of the icing sugar into the bowl and add the salt. Blend on lowest speed to bring the ingredients together and then increase speed to medium, mixing until well combined.

Sift the remaining 2 cups of icing sugar into the bowl. Add the lemon zest and lemon juice, and mix on low speed to bring the ingredients together, and then on medium speed until well combined.

Add the heavy cream and beat until well combined, light and floofy.

Add additional icing sugar or heavy cream to adjust for desired consistency. (Add in very small quantities, as it is easy to over-correct.)

