

CREAM CHEESE FROSTING

This scrumptious cream cheese frosting would be great on a variety of cakes - carrot, red velvet and more! Check out Chef Kate's Pumpkin Cake for the perfect match.

Chef Kate Ball, Pastry Chef, University Club of MSU

Featured Food: cream cheese

Yield: For 1 Cake

Ingredients

12 oz. cream cheese, softened 1 1/2 c powdered sugar

1 stick butter, softened 1/2 t kosher salt

1 t pure vanilla extract

Preparation

In a large bowl, combine cream cheese, butter, vanilla, powdered sugar, and salt. Using a hand mixer, whip until smooth. When your cake is completely cooled, spread with cream cheese icing. Slice, serve, and enjoy!

Classic Fall Pumpkin Cake recipe can be found [here](#).