

Extra Creamy Cream Cheese Frosting

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Original recipe and notes at www.devamadeo.com



Details:

Yield: about 3 cups of frosting, enough for a 2-tier 8" or 3-tier 6" cake or 24 cupcakes

Total time: 45 minutes

Active time: 15 minutes

Equipment: electric hand mixer, mixing bowl, large sieve

My Prep:

Ingredients:

- Butter (salted or unsalted), a bit softened - 8 TBSP, 113g (1 stick, $\frac{1}{2}$ cup)
- Confectioner's sugar - 3 cups, 384g
- Vanilla extract (optional) - 1 Tsp
- Fresh lemon juice - 1 Tsp
- Cream cheese (in bricks, not whipped, and still chilled) - 12 oz., 339g (1 $\frac{1}{2}$ box)

Steps:

With a stand mixer using the paddle attachment, or with an electric hand mixer using the beaters, beat the 8 tablespoons/113g of butter in medium speed (#4 in the Kitchen Aid) until loose and fluffy.

Place a large sieve over the bowl and sift the 3 cups/384g of confectioner's sugar over, or sift it on a separate bowl and scrape it into the butter. Beat until a coarse crumbly paste forms.

Add the 1 teaspoon of vanilla and the teaspoon of lemon juice and mix.

Smear the 12 ounces/339g of cream cheese into the butter mixture as much as you can, then beat it until well incorporated. You would still see lumps of cream cheese.

My recipe highlights:

Extra notes:

Scrape the beaters and the walls and bottom of the bowl to reincorporate any pieces of cream cheese.

Change to the whisk attachment and beat still in medium speed (bring it down to speed #2 in using a stand mixer) until very creamy and silky, without any lumps of cream cheese. Stop and scrape the walls of the bowl one or two times in between to make sure cream cheese is incorporating well.

Chill for 30 minutes before frosting any cake.

You can make this cream cheese frosting a few days ahead, just let it out of the fridge for 5 or 10 minutes before working with it.

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