

Cream Cheese Icing

From [baking better.com](http://bakingbetter.com)

1 stick (4oz.) unsalted butter, room temperature
2 teaspoons vanilla
½ teaspoon salt
3 ½ cups confectioner's sugar (fluffed before measuring)
8 oz. block of cream cheese (not "whipped" or in a tub)
room temperature

In the bowl of a mixer, or mixing bowl, place butter, salt and vanilla. Beat until creamed and combined.

Add confectioner's sugar and beat to combine, it should be very thick, and maybe even a bit dry. Beat until it is smooth. Scrape bowl as needed.

Add the block of cream cheese and mix on low speed for one minute, scraping the sides and bottom of bowl as needed, until just combined.

STOP mixing now, don't over mix at this point. You should have a nice thick, creamy icing. It will not be "fluffy", if you continue to beat to try to achieve "fluffy" the cream cheese will break down making a very soft, if not soupy icing.