



HEAVENLY CREAM CHEESE FROSTING

Rae-Ellen Sanders

Now for the irresistible creamy cream cheese frosting! Soften the cream cheese and butter by placing them in a bowl on your counter before you start mixing your cake batter. Do not microwave to soften. Philadelphia Cream Cheese blends more easily than other varieties. Very importantly, make sure to use full-fat butter, not margarine.

I have doubled this frosting recipe because you will apply a nice, thick layer between the cakes and a generous layer on top. If you think it is too much frosting, feel free to cut the ingredients in half. You are creating greatness here—so don't worry about the calories until you are on your second piece!

Ingredients

- 2 (16 oz.) pkgs. cream cheese, softened
- 1 stick (½ cup) butter, softened
- 4 tsp. vanilla
- 2 lbs. powdered sugar
- 2 T. milk

Directions

1. Using a hand mixer, blend cream cheese, butter, and vanilla together. Slowly add in the powdered sugar until thick and creamy. Add milk as needed for desired texture. This is sweet, but it complements the carrot cake perfectly!
2. Spread enough frosting around the tops and sides of both cakes to hold down any crumbs.
3. Place in fridge or freezer for 20 minutes to set.
4. Take out and place the bottom layer on a special plate or cake platter. Add a good amount of frosting to create a yummy middle layer and top with the other cake.
5. Frost the sides and top. Decorate with shelled and chopped walnuts or pecans pressed into the sides (optional). Indulge!