

PREP: 10 min
COOK:
SERVES: 12 cupcakes

Cream Cheese Icing

Perfect for carrot cake and red velvet, our cream cheese icing is light and fluffy with a hint of vanilla. This recipe makes enough to pipe onto 12 cupcakes, cover a 1 layer 20cm cake, or ice the top of a 20cm x 30cm sheet cake TIP: avoid over mixing, as the cream cheese will get too soft and lose its shape and firmness. Start with room temperature cream cheese and mix until just combined and smooth.

Ingredients

200g cream cheese
2 tsp Queen Vanilla Bean Paste
75g unsalted butter, softened
3 cups (450g) icing sugar

Method

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.

STEP 2

Add Vanilla Bean Paste and butter and mix until just incorporated.

STEP 3

Add icing sugar and mix on low until combined – do not over mix.

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