

Cream Cheese Icing

4 1/2 CUPS POWDERED SUGAR

1 STICK SALTED BUTTER (ROOM TEMPERATURE)

8 OZ. CREAM CHEESE (ROOM TEMPERATURE)

1 TSP. VANILLA FLAVORING

1 TBSP. EVAPORATED MILK

1 CUP TOASTED CHOPPED PECANS (OPTIONAL)

Beat butter and cream cheese until fluffy. Add powdered sugar 1/2 cup at a time, alternating with a little of the milk until both are used. Add vanilla and turn mixer on high and fluff for 1 minute. Add pecans and mix until blended.

Red Velvet:

Add 1 cup toasted chopped pecans to icing.

Carrot:

This icing is perfect for icing carrot cake.

Banana Bread:

This icing is perfect for banana bread

Italian Cream: add 1 cup toasted coconut with chopped toasted pecans (1/2 cup) to icing.