

Cream Cheese Icing

1 STICK SALTED BUTTER (ROOM TEMPERATURE)

8 OZ. CREAM CHEESE (ROOM TEMPERATURE)

4 1/2 CUPS POWDERED SUGAR

1 TSP. VANILLA FLAVORING

1 TBSP. EVAPORATED MILK

Using an electric mixer and mixing bowl, mix butter and cream cheese until creamy. Add powdered sugar 1/2 cup at a time. After adding 2 cups of the powdered sugar, add milk, and vanilla. Continue adding remaining powdered sugar. Turn mixer to high and fluff frosting for 1 minute.

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 **1/2 CUP TOASTED COCONUT** with **1/2 CUP CHOPPED TOASTED PECANS** to icing.