Cream cheese frosting

For carrot cake cupcakes

Makes enough frosting for at least 20 cupcakes!

Ingredients
- 180g cream cheese (from a block), softened
- 90g unsalted butter, softened
- 3 ½ cups soft icing sugar
- ½ tsp vanilla extract
- Pinch of salt

Equipment Needed
- Electric beaters
- Large mixing bowl
- Scales, measuring cups and spoons
- Spatula
- Butter knife

Notes:
- At school we used the whole 250g block of cream cheese, and left the other ingredients the same quantity.
- We used this amount of icing for 20-30 cupcakes.
- Use a piping bag for fancier icing presentation.

Method

- Place the butter in the mixing bowl. Beat with the electric beaters for 1 minute until smooth. Scrape down the sides of the bowl with the spatula as needed.

- Add cream cheese, then beat for 1 minute until smooth.

- Add 1/3 of the icing sugar, beat until mostly combined. Gradually add the rest of the icing sugar 1/3 at a time.

- Now beat on high speed for 2 minutes to make it nice and fluffy.

- Add the vanilla and a pinch of salt, and beat briefly to combine.

Once the cupcakes have cooled:

- Use a butter knife to spread the icing on each cupcake.

Don't forget to clean up! ☺

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