



## No Butter Cream Cheese Frosting

### *Makes about 4 cups of frosting*

- 1 – 8 oz. package of cream cheese – room temperature
- 1 – 8 oz. package of Mascarpone\* – room temperature
- 1 teaspoon vanilla extract
- 1 cup of confectioner's sugar
- 1 ½ cups of very cold whipping cream

Place the cream cheeses into a bowl and cream. Add the vanilla and the sugar. Beat until uniformly mixed.

Add the cream but beat on low. Beat until it thickens. The more you beat the thicker it will get so make sure you stop when it is the consistency you like.

Use to frost any kind of cupcakes, banana breads, cinnamon rolls or cakes.

Keep in the fridge in a covered container for up to two weeks.

\*If you do not have or can't find Mascarpone go ahead and use 2 packages of cream cheese.

2 TBS - CALORIES 106.58; FAT 9.83 grs (sat 5.70; mono 1.81; poly 0.25); PROTEIN 1.15 grs ; FIBER 0.00 grs; CARBS 3.98 grs; CHOLESTEROL 32.20 mg; IRON 0.03 mg; SODIUM 31.10 mg; CALCIUM 21.80 mg