



Shiny Cream Cheese Frosting

Let this frosting chill for at least three hours before spreading. Use this to frost Citrus Poppyseed Cake or your favorite cupcakes.

<http://www.marthastewart.com/258147/shiny-cream-cheese-frosting>

Rated(1)

Yield

Makes 3 cups

Ingredients

12 ounces cream cheese, room temperature

6 tablespoons unsalted butter, room temperature

3 cups confectioners' sugar

Directions

1. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese on medium-low speed until smooth, about 1 minute. Add butter, and cream until smooth, about 2 minutes. Add confectioners' sugar on low speed, and mix until completely combined.
2. Beat frosting on medium speed until smooth and fluffy, about 1 minute. Transfer to an airtight container, and chill until firm, 3 hours or overnight.

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