

Cream Cheese Frosting

- 12 ounces cream cheese, room temperature
- 3-6 tablespoons unsalted butter, room temperature (6 for piping the frosting)
- 1 cup powdered sugar (make your own 1 cup coconut sugar 2 tsp tapioca flour blend in Vitamix 30-60 secs let settle)
- pinch of salt
- 1/2 teaspoon vanilla extract

Directions

1. In a medium mixing bowl, beat the cream cheese and butter together with an electric hand mixer at medium speed until well combined. It's okay if it looks a little crumbly.
2. Gradually beat in the powdered sugar until totally combined and then beat in the salt and vanilla. If it's firm enough for your needs, frost your cake / cupcakes.
3. If you want it firmer, refrigerate for about an hour, stirring the frosting after about 30 minutes. Don't let it chill too long before frosting your cake, though, because it gets quite firm, like a cream cheese tart filling. If that happens, just bring it to room temperature and then frost.
4. Refrigerate in an airtight container for up to 3 days and refrigerate anything you frost with this frosting. The frosting firms up once refrigerated so if you want the softer frosting texture (rather than a cream cheese tart filling kind of texture), let the cupcakes come to room temperature before serving.

Notes

If you want to pipe this frosting, use 6 tablespoons of butter and if you just want to slather it on, use 3. Or 6 if you just want it a little firmer!

This recipe yields a little more than 2 cups of frosting, which is enough for 2 tablespoons of frosting on 16 cupcakes or for about 16-20 piped cupcakes. If you like to pipe huge mounds of frosting, it'll probably only be enough for 12.