

# Brandy's Pizzelle Cream Filling Recipe

- 1 (8 ounce) package of cream cheese, softened**
- 1 (8 ounce) container of cool whip**
- 1 can of sweetened condensed milk (will only need  $\frac{1}{2}$  -  $\frac{3}{4}$  can)**

1. Set out cream cheese to soften.
2. Use a hand mixer or paddle attachment for a standing mixer and cream the cream cheese. Add  $\frac{1}{2}$  to  $\frac{3}{4}$  can of sweetened condensed milk and mix. Add the condensed milk to your desired taste. I only use  $\frac{1}{2}$  can because I want the cream filling to be stiff.
3. Using a rubber spatula, fold in cool whip.
4. Fill piping bag and fill pizzelle.

**\*\*Tip\*\***

I use #4B Wilton Decorating Tip

