

# Grandma Linda's Buttercream Frosting Recipe

8 ounce cream cheese block  
½ cup salted butter  
3 cups confectioner's sugar (plus ¼ cup if needed)  
1 teaspoon pure vanilla extract



*Yields 3 cups*

Set out cream cheese and butter to warm/soften to room temperature.

Using a large bowl and hand/stand mixer, beat together cream cheese and butter on high until smooth and creamy.

Add 3 cups of confectioner's sugar and vanilla. Beat on low for at least 40 seconds, then switch to high speed and mix for at least another 2 minutes until blended. If you feel frosting is too thin add another ¼ cup confectioner's sugar and mix until blended.

If desired, now add food coloring and mix through. If mixing multiple colors, divide frosting into smaller bowls and add individual colors.