

CREAM CHEESE FROSTING



INGREDIENTS

25g butter, softened to room temperature
60g cream cheese, softened to room temperature
1 tsp lemon rind, finely grated
1 ½ cups pure icing sugar
1 tbs lemon juice

METHOD

1. Beat the butter, cream cheese and rind until light and fluffy.
2. Gradually beat in icing sugar and lemon juice until well combined.

STORAGE & LEFTOVERS

- * A frosted cake can be made up to 3 days ahead or frozen for up to two months
- * Thaw at room temperature
- * Frosting can be kept in the fridge for at least 2 weeks or frozen for up to two months

VARIATIONS & TIPS

- * Try a different citrus (lime or orange) rind and juice for a variation
- * Goes well with carrot cake, lemon cake, or on cupcakes
- * Try *making your own cream cheese*

NOTE

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

PREPARATION TIME: 10 MINS
SERVES: ONE WHOLE CAKE OR 24 CUPCAKES