



PREP: 10 min  
COOK:  
SERVES: 12  
cupcakes

## Cream Cheese Icing

Perfect for carrot cake and red velvet, our cream cheese icing is light and fluffy with a hint of vanilla. This recipe makes enough to pipe onto 12 cupcakes, cover a 1 layer 20cm cake, or ice the top of a 20cm x 30cm sheet cake TIP: avoid over mixing, as the cream cheese will get too soft and lose its shape and firmness. Start with room temperature cream cheese and mix until just combined and smooth.

### Ingredients

200g cream cheese  
2 tsp Queen Vanilla Bean Paste  
75g unsalted butter, softened  
3 cups (450g) icing sugar

### Method

#### STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.

#### STEP 2

Add Vanilla Bean Paste and butter and mix until just incorporated.

#### STEP 3

Add icing sugar and mix on low until combined – do not over mix.

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