

Lemon Frosting

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
cream cheese	2 8-oz packages	softened
butter	1 stick	softened
lemon zest	2 teaspoons	chopped or grated
lemon juice	2 TBLSP	
powdered sugar	2 ½ cups	sifted

- Whip the cream cheese and butter together on medium high speed until combined and airy, about 2 minutes.
- Mix in the lemon.
- Very slowly, add small amounts at a time of the sifted powdered sugar and mix on low speed. Scrape down the sides of the bowl with a rubber spatula and continue mixing.

NOTE: This frosting is the one we use on Hummingbird Carrot Cake. I haven't tried this, but it seems reasonable to substitute the lemon with freshly chopped mint for a mint cream cheese frosting.

Dessert