

## White Frosting

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
cream cheese	12 oz	softened
unsalted butter	6 TBLSP = 3 oz	softened
white chocolate	10 ½ oz	chopped
sour cream	1 TBLSP + 2 tsp	
vanilla extract	½ tsp	

- In a small pot over low heat, melt the white chocolate until mostly melted, but not fully, about 80%. Remove the pot from the stove, and set aside for the rest of the chocolate to melt and then cool a bit (down to 85 deg F).
- Put the cream cheese, butter, and sour cream in a food processor and process until smooth and creamy. Scrape down the sides of the container.
- Add the melted, cooled white chocolate and vanilla extract & pulse until incorporated.