

Cream Cheese Frosting

Yield: 4 min
Total Time: 5 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-cream-cheese-recipe-spice>

Ingredients:

- 1/2 cup butter 1 stick, 4 ounces, room temperature
- 8 ounces Philadelphia Cream Cheese 1 package, room temperature
- 3 cups powdered sugar also known as confectioner's sugar
- 1 teaspoon vanilla extract
- 5 chocolate cake Spice for an exotic take for a
- cake
- ground ginger
- spice Finely grind some chai, or earl grey tea and add that to the frosting
- vanilla frosting Intensify a, by adding some scrapings from a fresh vanilla bean to the frosting
- flaked coconut Mix freshly grated or dried, to the frosting to make a coconut frosting

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 135 milligrams
4. Fat: 48 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 28 grams
8. Sodium: 450 milligrams
9. Sugar: 97 grams

Thank you for visiting our website. Hope you enjoy Cream Cheese Frosting above. You can see more 17 indian cream cheese recipe spice Unleash your inner chef! to get more great cooking ideas.