

Cream Cheese Frosting

PREP 10 minutes

MAKES about 2½ cups

2 cups confectioners' sugar

4 tablespoons butter or
margarine, softened

1 package (8 ounces) cream
cheese, softened

2 teaspoons vanilla extract

In small bowl, with mixer at low speed, beat confectioners' sugar, butter, cream cheese, and vanilla until blended. Increase speed to medium-high; beat until frosting is smooth

and creamy, frequently scraping bowl with rubber spatula.

■ Each tablespoon: About 55 calories, 0 g protein, 6 g carbohydrate, 3 g total fat (2 g saturated), 0 g fiber, 10 mg cholesterol, 30 mg sodium.