

Creamy Whipped Icing

Ingredients:

- 8 oz cream cheese or butter, softened
- 1 c. Powdered sugar, regular sugar, or monk fruit sweetener
- 2 c. Heavy whipping cream
- 1-2 t. Vanilla extract (optional)
- 1 pinch of salt (optional)
- 1 pinch of cream of tartar (optional)

optional add- ins:

- Other flavorings
- Food coloring

Directions:

Cream the butter or cream cheese with the sugar until light and fluffy.

Add in your vanilla or other flavoring, and mix until combined.

Add in salt and cream of tartar, if using.

Pour in the cold whipping cream and beat on high, you can use a whisk attachment, until stiff peaks form.

Add coloring, as desired.

Frost your cooled cake or place in the refrigerator until ready to use. *You may need to whip it again to get it fluffy if you don't use it right away.*

Keep the frosted cake in the refrigerator until ready to serve, and refrigerate leftovers.

NOTE:

The salt can help cut the sweetness while the cream of tartar can help to stabilize the icing a bit so it doesn't get runny on you.