

Cream Cheese Spice Frosting

Amount	Measure	Ingredient - Preparation Method
6	ounces	cream cheese - softened
3	tablespoons	unsalted butter - softened
1/2	teaspoon	vanilla extract
1/8	teaspoon	ground cinnamon
1/8	teaspoon	ground ginger
1	pinch	freshly grated nutmeg
1	pinch	salt
1	cup	confectioner's sugar - sifted

In the bowl of an electric mixer, using the paddle attachment, beat together the butter and cream cheese at medium speed until smooth. Beat in the vanilla, spices and salt. Reduce speed to low, add the sugar and beat until well blended. Raise the speed to high and beat until light and creamy, about 2 minutes.

Yield: "1 1/2 cups"