

Cream cheese icing

By: Anton Mac Donald Friday, 09th June 2017

Ingredients

- 250 g Butter
- 250 g Smooth Cream cheese
- 1 kg Icing Sugar
- 5 ml Lemon juice

Method

- Make sure butter is at room temperature.
- Sift the Icing sugar.
- Mix all the ingredient together to form an icing.
- The more you mix the softer and the more Creamy it will become.

Use on a verity of cakes as you wish