

## Four Cream Cheese Frostings

### Chocolate Cream Cheese Frosting *(Joy of Baking)*

Enough for 2-layer cake or one 23x33-cm cake

*For regular cream cheese frosting, just leave out the cocoa powder.*

- 113 grams butter, at room temperature
- 227 grams full fat cream cheese, at room temperature
- 360 grams powdered sugar, sifted
- 40-50 g unsweetened cocoa powder
- 1 tsp vanilla extract
- Add 1 T milk if necessary to make it smoother and less thick

1. In a stand mixer, fitted with the paddle attachment, beat the **butter** and **cream cheese** together until nice and smooth with no lumps.
2. Add the **powdered sugar** and **cocoa powder** and beat until well combined. Scrape down the sides of the bowl as needed.
3. Add **vanilla** extract and beat on high speed until the frosting is light and fluffy.
4. Add **milk** to slightly thin out, if desired.

Keeps in fridge for up to 5 days, 3 months in freezer.



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### Cream Cheese Mascarpone Frosting

*(Joy of Baking)*

Enough for 2-layer cake

- 227 g cream cheese, room temperature
- 227 g Mascarpone cheese, room temperature (can substitute regular cream cheese here)
- 1 tsp vanilla
- 115 g powdered sugar, sifted
- 360 ml cold whipping cream (35-40% butterfat)

1. In the bowl of a stand mixer, beat the **cream cheese** and **mascarpone cheese** until smooth.
2. Add the **vanilla** and **powdered sugar** and beat until smooth.
3. Using the whisk attachment, gradually add the **heavy cream** and whip until the frosting is thick enough to spread. Add more sugar or cream as needed to get the right consistency.



## Caramel Cream Cheese Frosting

- 50 g light brown sugar
- 142 g butter, divided
- 80 ml heavy whipping cream
- 230 g cream cheese, softened
- ½ tsp vanilla
- Dash of salt
- 219 g powdered sugar



1. Melt **brown sugar** and **56 g butter** in a saucepan over medium heat. Stir until sugar dissolves. Bring to a boil over medium heat remove from heat.
2. Whisk in **cream**; blend well. Transfer to a heat-resistant bowl. Cool at room temperature, stirring occasionally.
3. Place remaining **87 g butter** and **cream cheese** in a large bowl; beat with mixer on medium-high speed until smooth.
4. Beat in **vanilla** and **salt**.
5. With mixer running slowly pour in cooled brown sugar mixture; beat until smooth.
6. Add **powdered sugar** gradually, beating well after each addition un completely smooth.
7. Chill slightly for a firmer texture, stirring occasionally.

Caramel Cake recipe here:

<http://www.myrecipes.com/recipe/caramel-cake-with-cream-cheese-frosting>