

Dulce de Leche Cream Cheese Icing

Enough for 1 23-cm round layer cake
30-36 medium cupcakes

- 907 g powdered sugar
- 380 g dulce de leche
- 226 g softened cream cheese
- 113 g softened butter
- 4 T heavy cream
- 1 tsp vanilla
- 1/8 tsp salt



1. In a medium mixing bowl, beat together the **cream cheese, dulce de leche, butter, vanilla** and **salt**.
2. Whip on medium high speed for **2-3 minutes** until well blended.
3. Lower the speed of the mixer and add the **powdered sugar** slowly, beating after each addition. With each addition of powdered sugar, add **1 T of cream**. [don't exceed 4 T total]
4. Continue adding the powdered sugar and cream, stopping to scrape the bowl as needed.
5. After all of the sugar has been added, increase the speed of the mixer to medium-high and beat for **3 minutes** until light and fluffy.
6. Stop and scrape the sides of the bowl as needed.

Use as desired to frost the cake or cupcakes, and store any leftovers tightly covered in the refrigerator for up to one week.