

Cream-Cheese Frosting

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 8-ounce brick cream cheese at room temperature
1/2 cup (1 stick) sweet butter at room temperature
confectioner's sugar to taste (start with about 2 cups)
2 teaspoons vanilla

Instructions:

Cream together the cream cheese and butter; then stir in the 2 cups of confectioner's sugar and add more until the flavor seems right to you.

Don't add too much sugar; the delight of this icing is the ever so slightly tart, creamy taste of the cheese.

Beat in the vanilla, and spread the icing over your cake. Frosts 1 9-by-13 pan or 1 10-inch bundt pan.