

Cream Cheese Frosting Using Honey

INGREDIENTS

- 8 ounces **cream cheese**, can use Neufchatel
- $\frac{1}{4}$ cup softened **butter**
- $\frac{1}{4}$ cup **honey**
- 1 teaspoon **vanilla**
- 1 teaspoon grated **lemon peel** or 1 teaspoon orange peel, omit if using vanilla extract

DIRECTIONS

1. Whip cream cheese until soft, add butter, blend.
2. Add remaining ingredients and whip till smooth and creamy.
3. Spread on cake or muffins, or whatever you're using it for. And it's okay to sneak a spoonful! (I do) Frosts 9x13 cake or 12-18 cupcakes.