

# Easy, Creamy, Fluffy Homemade Cream Cheese Frosting

Serves: Frost 3 layer cake

## Ingredients

2 (8 oz.) packs cream cheese, softened

¼ cup milk, made need more

1 stick butter, softened

2 teaspoon vanilla extract

4 cups powdered sugar

## Instructions

Add softened cream cheese into large bowl.

Pour in milk, butter and vanilla extract.

Mix until well combined.

Pour in half of the powdered sugar.

Mix until combined.

Add the remaining powdered sugar.

Mix until smooth and fluffy.

Use a spatula to scrape down the side of the bowl if needed.

## Notes

If the frosting is too thick, add in a few drops of milk (about ¼ teaspoon) at a time and stir after each addition. It doesn't take much liquid to thin it out. If you add too much milk, you'll have to add more powdered sugar to thicken it back up which will make it sweeter.