



RECIPE

rhino

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Lemon Cream Cheese Frosting

This homemade lemon cream cheese frosting is smooth, creamy, and bursting with bright citrus flavor for the perfect balance of sweet and tangy. Whether you're frosting cakes, cupcakes, cookies, or bars, this refreshing frosting adds a fresh finish to your favorite desserts.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
350°F



YIELD
Frosts one 2-layer
9-inch cake, one
9x13-inch cake, or
about 24 cupcakes.

INGREDIENTS

Dry Ingredients

- 3–4 cups powdered sugar, measured then sifted
- Pinch of salt

Wet Ingredients

- ½ cup (1 stick) unsalted butter, softened
- 6–8 ounces block-style cream cheese, softened
- 1 lemon, zested and juiced
- 1 teaspoon pure vanilla extract
- Yellow gel food coloring, optional

RHINO TIP



For the brightest lemon flavor, add extra lemon zest instead of more lemon juice. The zest boosts the citrus flavor without thinning the frosting.

STEP-BY-STEP INSTRUCTIONS

1



Whip the butter and cream cheese.

In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter and cream cheese on medium speed for 2–3 minutes, until smooth, creamy, and fluffy.

2



Add the remaining ingredients.

Gradually add the sifted powdered sugar, about 1 cup at a time. Mix in the lemon zest, lemon juice, vanilla extract, salt, and optional yellow food coloring until smooth and creamy. Avoid overmixing once the powdered sugar has been added.

3



Adjust the consistency.

Taste the frosting and add more lemon zest for a brighter citrus flavor if desired. For a thinner frosting, add a small splash of milk. For a thicker frosting, beat in additional powdered sugar a tablespoon at a time.

4



Finish the frosting.

Scoop the frosting into a piping bag fitted with your favorite tip. Pipe onto cakes, cupcakes, cookies, bars, or other completely cooled desserts.

TIPS & VARIATIONS

1. Decorating Tools –

An offset spatula makes it easier to spread frosting smoothly on cakes, while a piping bag fitted with your favorite decorating tip creates beautiful swirls and borders.



2. Piping Frosting –

For sturdier piping, use 6 ounces of cream cheese and add an extra cup of powdered sugar.



3. Color Boost –

A small amount of yellow gel food coloring creates a brighter, bakery-style appearance without affecting the consistency.



4. Storage –

Refrigerate leftover frosting in an airtight container for up to 3 days. Bring it to room temperature, then beat briefly before using.



5. Freeze for Later –

Freeze in an airtight container for up to 3 months. Thaw overnight in the refrigerator, bring to room temperature, and rewhip before using.



Family favorites, one recipe at a time.

