



RECIPE

rhino

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Strawberry Cream Cheese Frosting

This homemade strawberry cream cheese frosting is smooth, creamy, and filled with fresh strawberry flavor in every bite. Whether you're frosting cakes, cupcakes, cookies, or bars, this fruity cream cheese frosting adds a beautiful burst of flavor and color to your favorite desserts.



PREP TIME
10 min



TOTAL TIME
10 min



YIELD
Frosts one 8-inch 2-layer cake, one 9x13-inch cake, or about 12 cupcakes.

INGREDIENTS

- 1 cup fresh strawberries, finely chopped
- 3 tablespoons freeze-dried strawberries
- 6 tablespoons salted butter, softened
- 4 ounces block-style cream cheese, softened
- 3 cups powdered sugar, measured then sifted
- Pinch of salt
- 1 teaspoon pure vanilla extract (optional, to taste)

RHINO TIP



For the thickest, most flavorful strawberry frosting, use freeze-dried strawberries along with the fresh strawberry purée. They add concentrated strawberry flavor without making the frosting runny.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the strawberries.

Crush the freeze-dried strawberries into a fine powder using a blender or food processor. Finely chop the fresh strawberries, then blend until smooth to create a purée.

2



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 until smooth and creamy, about 1 minute.

3



Add the strawberries and powdered sugar.

Gradually add the sifted powdered sugar, then mix in the crushed freeze-dried strawberries and fresh strawberry purée until well combined.

4



Adjust the consistency.

Taste the frosting and add a pinch of salt if desired. For a thicker frosting, mix in additional powdered sugar or a little more crushed freeze-dried strawberries. For a thinner frosting, add a teaspoon of heavy cream or vanilla extract if desired.

5



Finish the frosting.

Beat for another 1–2 minutes until light and fluffy. Spread or pipe onto cakes, cupcakes, cookies, bars, or other completely cooled desserts.

TIPS & VARIATIONS

1. Other Berries – Substitute raspberries, blackberries, blueberries, or a mixed berry blend for a different fruit-flavored frosting.



2. 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.



3. Piping Frosting – Chill the finished frosting for about 30 minutes before piping for sharper swirls and better definition.



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. ♥