

♥ recipes worth sharing

Cream Cheese Frosting

This homemade cream cheese frosting is smooth, creamy, and perfectly balanced with just the right amount of sweetness and tanginess. Whether you're frosting cakes, cupcakes, cookies, or bars, this classic cream cheese frosting is a dependable recipe you'll reach for again and again.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
—



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

INGREDIENTS

- 8 ounces block-style cream cheese, softened
- ½ cup (1 stick) unsalted butter, softened
- 2–3 cups powdered sugar, measured then sifted
- 1 teaspoon pure vanilla extract
- Pinch of salt (optional)

RHINO TIP



For the smoothest frosting, make sure both the butter and cream cheese are fully softened before mixing. This helps create a silky texture without lumps.

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 cream cheese and butter on medium speed until smooth and creamy.

2



Add the powdered sugar.

Gradually add the sifted powdered sugar, then add the vanilla extract. Mix just until the frosting is smooth, creamy, and fluffy. Avoid overmixing, which can make the frosting too soft.

3



Adjust the consistency.

Taste and add a pinch of salt or a little extra vanilla extract if desired. For a sweeter or thicker frosting, mix in up to ½ cup additional powdered sugar.

4



Finish the frosting.

Spread or pipe onto cakes, cupcakes, cookies, bars, or other completely cooled desserts.

TIPS & VARIATIONS

1. Chocolate Version –
Add ½ cup sifted cocoa powder for an easy chocolate cream cheese frosting.



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



3. Thicker Frosting –
For piping decorations or tall cupcake swirls, add 1–2 additional cups of powdered sugar until the frosting holds its shape.



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.

