

Decadent Cream Cheese Frosting



Digital Hand Mixer
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Whether you're baking carrot cake or red velvet brownies, your next sweet recipe can't go without cream cheese frosting. We love cream cheese frosting because it's thicker and more decadent than typical buttercream frosting. With your NESCO 16-Speed Hand Mixer and four simple ingredients, this recipe is perfect for just about any dessert.

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

1/2 cup margarine or butter, room temperature

8 oz cream cheese, softened
3+ cups powdered sugar
1 Tbsp lemon juice

Instructions:

1. In medium bowl, cream margarine and cream cheese with **NESCO® 16-Speed Hand Mixer**.
2. With the mixer on low speed, add in powdered sugar and lemon juice until light and fluffy. Add enough powdered sugar to make desired consistency.
3. Spread evenly over cooled cake.