

CREAM CHEESE ICING

Ingredients:

Cream Cheese	1 pound
Confectioners Sugar	4 oz
Vanilla Extract	1 fl oz
Lemon Zest	1 tsp

Procedure:

1. Cream together the cream cheese, confectioner's sugar, vanilla extract, and lemon zest in an electric mixer fitted with a paddle attachment on medium speed, scraping down the bowl periodically, until smooth in texture and light in color, about 5 minutes.
2. Pipe onto cupcakes, or deposit to use as a filling in pastries before baking.