



Cream Cheese Frosting

Adapted from Bon Appetit, March 2011

BAH Note: My butter wasn't exactly at room temperature when I made the frosting. But after a few moments in the mixer, everything was just fine. Be sure to start the mixer out on LOW speed or you will have powdered sugar all over your kitchen.

- 3 1/3 cups powdered sugar
- 8 ounces cream cheese, at room temperature
- 1 stick butter, at room temperature
- 2 teaspoons vanilla extract
- 1/2 to 1 cup sweetened flaked coconut
- 3 to 4 tablespoons jelly, jam, or preserves (optional)

Combine the sugar, butter, cream cheese, and vanilla in the work bowl of a stand mixer fitted with the paddle attachment. Mix on low speed until the sugar starts to work into the butter and cream cheese then increase the speed to medium high until completely smooth.

If adding a fruit filling in the frosting between the layers, transfer about 1 cup of the frosting into a separate bowl. Mix in the fruit filling to taste before spreading it onto the top of the bottom cake layer. Top this with the top cake layer and use the remaining plain frosting to frost the top and sides of the cake. Sprinkle coconut over the top of the cake and press some into the sides as well.

Let the frosted cake set in the refrigerator. Allow it to come just to room temperature before serving and store leftovers in the fridge.

cream cheese frosting was posted by wendi on 18 July 2011 at bonappetithon.com