

## Cream Cheese Frosting

8 oz. cream cheese, softened

2 cups granulated sugar

1 stick unsalted butter, softened

1 teaspoon vanilla extract

### Directions:

- In a standing mixer fitted with the paddle attachment or with a hand-held electric mixer in a large bowl, mix the sugar and butter on low speed until incorporated.
- Increase the speed to high, and mix until light and fluffy, about 5 minutes. (Occasionally turn the mixer off, and scrape the down the sides of the bowl with a rubber spatula.) Add the cream cheese and vanilla.
- Store in the refrigerator until somewhat stiff, before using ( up to 5 days).

## American Butter Cream Frosting

6 oz. water (may not need all)

8 oz. powdered sugar

1 pound unsalted butter soft

1 pound shortening

1 oz. milk powder

1 oz. vanilla

### Directions:

- Place milk powder, vanilla and powdered sugar and add water a little at a time until it turns into a thick paste.
- Add butter and shortening and beat till fluffy about, 8 to 10 min. at med to high speed.

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## Classic Yellow Cupcakes

*Yield: 12 Cupcakes*

1-1/2 cups all-purpose flour

1/2 tsp. baking powder

1/4 tsp. salt

1 cup sugar

1/2 cup vegetable oil

2 eggs

2 tsp. lemon extract

2/3 cup milk

### Directions:

- Pre-heat oven to 350 °F
- In a bowl with a hand whisk, stir together all dry ingredients.
- Add all liquid ingredients and stir until smooth. about 3 minutes
- Bake 18-24 minutes and allow to cool.

