



## Cream Cheese Buttercream

### Ingredients :

200g Philadelphia Cream cheese  
125g butter  
500g powder sugar (well sifted)  
2 tsp vanilla paste



**1** Mix all ingredients until smooth and creamy.



#### Kitschcakes tipp 1:

For more stability, I normally add 1 tablespoon of meringue powder - especially in hot or humid weather (but this is simply an option).



#### Kitschcakes tipp 3:

Cupcakes decorated with a buttercream swirl should be placed in the refrigerator. Remove 30 minutes before serving since cupcakes taste much better when served at room temperature!



#### Kitschcakes tipp 2:

This icing is perfect for using under fondant or for piping a swirl. If the icing becomes too soft for piping, place the filled piping bag in the fridge for 20 minutes or so and then it should be stable and firm enough to get a nice swirl while piping.