

Coffee Cream Chese Frosting

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INGREDIENTS

- One (8 ounce) package cream cheese (*at room temperature*)
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 2 cups confectioners' sugar
- 4 teaspoons instant coffee grounds

INSTRUCTIONS

1. In a medium bowl beat together the cream cheese and sugar.
2. Beat in the vanilla, salt, and coffee until spreading consistency. Once well-blended, frosting will have a light coffee color. Cool frosting in fridge to thicken to spreading consistency in warmer weather.

Note: This frosting is perfect on chocolate cupcakes and cakes. If you're a coffee lover, just add more coffee for a stronger taste.