Molasses Cream Cheese Frosting

Time 6 min

Ingredients

- 1 lb (2 blocks) cream cheese, at room temperature
- 1 stick (1/2 cup) butter, at room temperature
- 1/4 cup molasses
- 2 tsp vanilla extract
- 8 cups powdered sugar, sifted

Steps

1. Beat the cream cheese and butter until well combined and smooth.
2. Mix in the molasses and vanilla extract.
3. Gradually add in powdered sugar to reach desired frosting thickness, beating until smooth.