

Vegan Cream Cheese Frosting

Ingredients

- 1 cup vegan cream cheese
- ¼ cup vegan butter, room temperature
- 2 tsp. vanilla extract
- 1 tsp- 1 tbsp. lemon juice, to taste
- 4 cups (500g) powdered sugar
- Pinch of salt (omit if using salted butter)

Steps

1. Before starting, let your butter sit out on the counter for 15 minutes. Place the vegan cream cheese and butter in a stand mixer, and mix until fluffy. Add the vanilla extract, salt, and lemon juice (start with just one teaspoon) and combine. Add half the powdered sugar, and use the mixer on low until incorporated. Add the other half, and mix on low until incorporated. Increase the mixer speed, and let mix for a couple minutes until smooth and fluffy. Taste the frosting, and mix in 1-2 more tsp. of lemon juice if you want it a little tarter. Use cream cheese frosting straight away, or store in an airtight container or piping bag.

