Ginger-Cream Cheese Icing

Ginger-Cream Cheese Icing from the original efishinsea.net site from 2004!



SERVINGS 3 cups

Ingredients

- **2 3- ounce** packages cream cheese (room temperature)
- **6 tablespoons** 3/4 stick unsalted butter, room temperature
- **3 cups** powdered sugar
- **2 teaspoons** finely grated peeled fresh ginger

Method

1. Using electric mixer, beat cream cheese and butter in large bowl until smooth. Add powdered sugar and ginger; beat until fluffy and smooth. (Can be made 1 day ahead. Cover; chill. Bring to room temperature, then beat until fluffy before using.)
2. Makes about 3 cups.
3. Bon Appétit
4. April 1999

Notes

> Makes more than enough frosting.