

# Vegan Cream Cheese Frosting



PREP TIME:  
10 MINUTES

COOK TIME:  
N/A

TOTAL TIME:  
10 MINUTES

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 1 8" Cake or 24 Cupcakes

## Ingredients:

- ½ Cup Vegan Butter Softened to Room Temp (recommend stick butter not in tub)
- 1 - 8 oz. Container Vegan Cream Cheese- Slightly softened out of fridge 1 Hour (I used Kite Hill)
- 3 Cups Swerve (Erythritol) Confectioner's Powdered Sugar
- ½ Teaspoon Pure Vanilla Extract
- ¼ of 1 Lemon Squeezed (about 1/4-1/2 Teaspoon max)

## Instructions:

1. In a large electric mixer with wire whisk attachment, add vegan butter & mix until creamy & smooth.
2. Add in the vegan cream cheese, mixing again until creamy & smooth.
3. Add in vanilla extract and lemon juice – blend until combined.
4. 1 cup at a time, add in the confectioner's sugar. Mix until combined.
5. Frost cake or cupcakes accordingly.
6. Store remaining frosting in refrigerator. Can stay good up to 5 days.

**\*Try and use all organic ingredients if possible.**

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