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LEMON CREAM CHEESE BUTTERCREAM

INGREDIENTS

2 sticks (226g) unsalted butter, slightly softened but still cool to the touch
2 8oz packages Cream Cheese (453 total gram weight) Use full fat cream cheese. Do not use reduced fat or cream cheese in the tub containers. Soften very slightly
2 teaspoons (8g) lemon juice
1 teaspoon (4g) lemon extract, optional
zest from 1 lemon, approximately 1 1/2 teaspoons (3g)
6 to 6 1/2 cups (690g - 747g) powdered sugar, adding more if necessary

DIRECTIONS

Cut butter into 1/2 inch slices and add to the bowl of your mixer, beat until smooth.

Cut the cream cheese into pieces and add to the butter, beating until blended.

Add the lemon juice and lemon zest. 1 teaspoon lemon extract, optional for a stronger lemon flavor.

Gradually add powdered sugar and beat until well blended.

This frosting will pipe best if used while still chilled. You can make it in advance, refrigerate and when ready to use let it soften slightly and remix. Do not microwave to soften.

Will frost a 3 layer 8 or 9 inch cake.



260



12



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