

Easy Homemade Whipped Cream Frosting

Ingredients:

1 (8 ounce) package reduced-fat cream cheese, softened
 $\frac{1}{2}$ cup white sugar
1 teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon almond extract
2 cups of heavy cream

Instructions:

Combine the cream cheese, sugar, vanilla extract and almond extract in a large mixing bowl or the bowl of your mixer.

Once all in the bowl, mix on medium speed until smooth.

While the mixture is still whipping, slowly pour in the heavy cream.

Stop and scrape the bottom of the bowl a few times while you continue whipping until the cream can hold a stiff peak.

YOU ARE DONE!