

# Easy Homemade Whipped Cream Frosting

"This is a YUMMY whipped cream frosting that is very stable and does not melt at room temperature unlike many standard whipped cream frostings. It also makes a GREAT dip for fresh fruit – not too sweet, just right! This recipe is GREAT for a stand mixer but will work with any good mixer." You May Like Grandma's Polish Cookies

## INGREDIENTS:

**\*\*This recipe makes 5 cups\*\***

1 (8 ounce) package reduced-fat cream cheese, softened

1/2 cup white sugar 1 teaspoon vanilla extract

1/2 teaspoon almond extract

2 cups of heavy cream.

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

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**Directions:** 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  
peakSource : allrecipes.com