

Dessert

Honey Frosting

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

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5 ounces (2/3 cup) mascarpone or cream cheese

3 tablespoons butter

1/4 cup honey

1/2 teaspoon vanilla

3 to 3 1/4 cups powdered sugar

Allow the mascarpone cheese and butter to stand at room temperature for 30 minutes.

In a large mixing bowl, beat the cheese, butter, honey and vanilla with a mixer on MEDIUM until light and fluffy.

Gradually add one cup of the powdered sugar, beating well.

Gradually beat in the remaining powdered sugar to reach spreading consistency.

Place in a microwave-safe bowl. Microwave on 100% power (HIGH) for 20 to 30 seconds just to soften (do not melt).

Yield: 2 1/2 cups

Per Serving (excluding unknown items): 1969 Calories; 35g Fat (15.4% calories from fat); 1g Protein; 429g Carbohydrate; trace Dietary Fiber; 93mg Cholesterol; 358mg Sodium. Exchanges: 7 Fat; 29 Other Carbohydrates.