

Salted Maple Cream Cheese Icing

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*1 1/2 pounds cream
cheese, softened
1 1/2 pounds unsalted
butter, softened
1 tablespoon vanilla extract
1/4 cup confectioner's
coating, sugar
1 teaspoon fine sea salt
1/2 cup maple syrup*

Add the cream cheese and butter to a medium mixing bowl. Beat with a hand mixer for 3 minutes until light and fluffy.

Scrape down the bowl. Beat for 3 minutes longer.

Add the vanilla, sugar, salt and syrup. Beat until well blended.

Chill 20 minutes before using.

Per Serving (excluding unknown items): 7711 Calories; 790g Fat (90.6% calories from fat); 57g Protein; 128g Carbohydrate; 0g Dietary Fiber; 2238mg Cholesterol; 2101mg Sodium. Exchanges: 7 1/2 Lean Meat; 154 Fat; 7 Other Carbohydrates.