



## Cream Cheese Frosting

**Active Time:** 10 minutes | **Total Time:** 10 minutes | **Serves:** 12

### Nutrition Information Per Serving

84.9 calories, 3.57 g carbohydrate, 0 g fiber, 0.57 g NET carbs, 1.45 g protein, 8.64 g fat

#### Ingredients

- 1 Tbsp Aroy D Coconut Milk
- 3 Tbsp(s) Wholesome Sweeteners Organic Zero
- 1/2 tsp(s) SweetLeaf Stevia Extract
- 2 Tbsp(s) grass-fed salted butter, soft
- 1 tsp organic vanilla extract
- 8 ounce(s) organic cream cheese

#### Preparation

1. In a medium bowl, add the cream cheese, butter or shortening and erythritol. Using a hand-held mixer, beat on medium speed to cream.
2. Add coconut milk or heavy cream, vanilla and stevia. Beat on medium-high speed for 1 minute or until completely smooth.
3. Spread over Red Velvet Cake or Classic Carrot Cake.

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