

SMALL BATCH CREAM CHEESE FROSTING

2 ounces cream cheese softened

2 ounces unsalted butter, softened

1 /4 teaspoon vanilla extract

80g powdered sugar, or more if you prefer a stiffer frosting

Pinch of salt

In a medium bowl, combine cream cheese, butter, and vanilla extract. Beat until well-mixed and fluffy.

Add powdered sugar and salt and continue to beat until sugar is completely incorporated and frosting is smooth and creamy. For a stiffer frosting, add more powdered sugar. Add the frosting to the cavity of the mini-cakes, and decorate with sprinkles, if desired.