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Dairy Free Cream Cheese Frosting

Ingredients:

- 1/3 cup Spectrum butter flavored or plain shortening
- 1/2 cup Daiya plain cream cheese (half of container)
- 3 cups GF powder sugar
- 2 teas vanilla
- 1 – 2 tbsp water (as needed)

Directions:

1. Add shortening, cream cheese, powdered sugar, and vanilla into a mixing bowl.
2. Using a hand mixer blend ingredients.
3. While blending add small amounts of water until desired consistency. Should be smooth and spreadable, but not too thin.
4. Frosts one 13 X 9-inch cake, or fills and frosts one 8- or 9-inch two-layer cake, or plenty to frost a dozen muffins or cupcakes.