

# SAMSSites Recipes

## Whipped Cream Frosting

*Internet*

The Best Whipped Cream Frosting Ever. I made a peanut butter chocolate ice cream cake and it needed a good whipped cream frosting. I found it at <http://allrecipes.com/Recipe/sturdy-whipped-cream-frosting/Detail.aspx>

- 1 (8 ounce) package reduced-fat cream cheese, softened
- 1/2 cup white sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 2 cups heavy cream

Combine the cream cheese, sugar, vanilla extract and almond extract in a large mixing bowl or the bowl of a stand mixer. Fit the mixer with the whisk attachment and mix on medium speed until smooth. While the mixture is still whipping, slowly pour in the heavy cream. Stop and scrape the bottom of the bowl a couple of times while you continue whipping until the cream can hold a stiff peak.

