

MCCALL'S RECIPE: CREAM CHEESE ICING

	<u>Cups</u>	<u>Metric</u>	<u>Imperial</u>
Regular Kraft Cream Cheese	1 1/3 cup	300 gm	10 oz
Dry Fondant	2 1/2 cups	400 gm	14 oz
High Ratio Shortening (or Crisco)	1 cup	250 gm	7 oz

Method:

Use flat beater on mixer. Cream the cheese while adding dry fondant.

Mix until smooth and add High Ratio Shortening. Mix again until smooth and light.

Approximate time: 10-12 minutes on second speed.