

Dairy-free Cream Cheese Frosting

Ingredients:

¼ cup butter flavored shortening

½ cup dairy free cream cheese see recommendations in post

1 teaspoon vanilla

2 teaspoons lemon juice

2 cups powdered sugar

Directions:

1. Place shortening and cream cheese in a medium mixing bowl
2. Beat on medium speed for 2-3 minutes, until fluffy
3. Scrape down the sides and add lemon juice
4. Beat until combined
5. Add powdered sugar, ½ cup at a time
6. Add vanilla and beat one last time
7. Scrape down the sides and put on top your favorite dessert