

Honey Cream Cheese Frosting



2 (8 ounce) packages cream cheese, softened
1/2 cup butter, softened
1 1/2 tablespoons honey
2 cups powdered sugar

With an electric mixer, beat cream cheese and butter until light and fluffy. Add honey and mix well. Gradually add powdered sugar and mix well. Add additional powdered sugar, if needed to achieve desired consistency. Chill for 1 to 2 hours. Frost baked and cooled Carrot Cake. Store frosting and frosted cake in refrigerator. To eat chilled cake or cupcakes, allow cake to come to room temperature or microwave cupcakes or cake slices for 30 seconds.

Frosts one 8 or 9 inch two-layer cake

Cook's Note: *Electric mixer required.*