

AMARULA AND CREAM CHEESE FROSTING



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8 ounces neufchatel cream cheese (230 g)

$\frac{1}{2}$ cup salted butter

1 cup organic sugar, blended in blender to powder (add up to 1 more cup sugar if you prefer sweeter)

1 tablespoon Amarula cream liqueur

$\frac{1}{2}$ cup pecan pieces, garnish

Combine cream cheese and butter, beating until smooth. Add powdered sugar and Amarula.

Beat until fluffy.

Save pecans for sprinkling on top later.

Amarula Butter Cream Icing:

250 g butter

600 g icing sugar

100 ml Amarula

Beat the butter until pale and fluffy. Add half the icing sugar and half the Amarula. Beat well. Add the rest of the icing sugar and Amarula and beat A LOT. The more you beat, the fluffier it gets.

Recipes: Esme Slabs