



Cream-Cheesy Drizzle

By Erin Fletter

Prep Time 7 / Cook Time / Serves 4 - 6

Equipment

- Large mixing bowl
- Dry measuring cups
- Measuring spoons
- Liquid measuring cup
- Hand mixer

Ingredients

Cream-Cheesy Drizzle

- 4 oz cream cheese
- 1/4 C powdered sugar
- 1 tsp lemon juice
- 1/4 tsp vanilla extract
- 1} pinch salt
- 1/4 to 1/2 C whole milk

Food Allergen Substitutions

Cream-Cheesy Drizzle

Instructions

Cream-Cheesy Drizzle

measure + add + whip

Measure and add **4 ounces of cream cheese, 1/4 cup powdered sugar, 1 teaspoon lemon juice, 1/4 teaspoon vanilla, 1 pinch of salt,** and **1/4 cup of whole milk** to a large mixing bowl. Using a hand mixer, whip until smooth, adding more milk by the tablespoon until the consistency is thin enough to pour! Drizzle over cooled doughnut holes and enjoy!