

Coconut Cream Cheese Frosting

The perfect amount of sweet for our coconut cupcakes!



Prep Time: 15 minutes

Cook time: None

INGREDIENTS

Yield: icing for
12 cupcakes

- ½ cup (4 oz) cream cheese, softened
- 2 tbsp coconut cream
- 1 tsp vanilla extract
- 1 tsp lemon juice
- 4 tbsp powdered sugar (for thickness)
- Pinch of salt

PREPARATION

- Beat cream cheese until smooth and creamy.
- Add coconut cream, vanilla extract, lemon juice, pinch of salt and powdered sugar. Beat until smooth and thick.
- Refrigerate 30–45 minutes to firm up.

Nutrition and Recipes created by Paula Montagna, MS, RD, CDN, CNSC, Director of Clinical Nutrition at Stony Brook Southampton Hospital



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