

Gluten Free, Keto Friendly, Low Carb, Cream Cheese Frosting

Posted At : February 7, 2017 10:28 AM | Posted By : Jason

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The other day when I was making some pound cake with my daughter, I wanted to frost the cake but wanted a keto friendly and gluten free option. One thing that I have done in the past is used a cream cheese frosting, which this is super easy to make.



Ingredients:

- 1 package of cream cheese
- 1 stick or 1/2 cup of softened butter
- 8 Tbsp of **Splenda**, **sucralose**, **stevia** or **Erythritol**
- 2 - 4 tsp **vanilla extract** (McCormicks is gluten free)
- 1/2 cup of Heavy Cream.

Directions:

1. In a **bowl** mix all the ingredients with a **handheld mixer** or a **kitchen aid mixer** until well combined and creamed.

View the video below.

Watch this video on Daily Motion - <http://dai.ly/x6hliwi>

