



## Vanilla Butter Cream

### Ingredients:

- Unsalted butter (softened) -  $\frac{1}{2}$  cup
- Icing Sugar (very finely powdered sugar) - 1 cup
- Vanilla Extract - 1 teaspoon
- Milk - 1 tablespoon (if needed)

### Method:

- Beat the butter till it is light and fluffy.
- Divide the sugar in 3 parts.
- Beat after adding each batch of sugar so that it incorporates well.
- Add Vanilla extract with last batch.
- Add some milk if needed.
- Keep covered in fridge.

## Cream Cheese

### Ingredients:

- Full fat milk - 1 liter
- Fresh cream - 1 cup (optional)
- Vinegar/lemon juice - 2-3 tablespoons
- Vanilla extract - 1 teaspoon
- Salt - 1 pinch

### Method:

- Dilute Vinegar with equal amount of water and keep aside.
- Mix milk and cream and bring the mixture to a boil. Add salt.
- Gradually add vinegar to milk mix to curdle the milk.
- Strain the whey and keep the curds in a strainer for 10 minutes. Save a few tablespoons of whey.
- Grind the curds with vanilla in a mixer, add whey if needed to get a smooth thick paste.
- Store in an airtight container in fridge.

## Cream Cheese Frosting

### Ingredients:

- Cream Cheese - 1 cup
- Icing/powdered Sugar -  $\frac{1}{2}$  cup
- Sweetened Whipping Cream - 1 cup
- Vanilla extract - 1 teaspoon

### Method:

- Beat Cream cheese for 2 minutes.
- Add sugar gradually. And beat until incorporated.
- Whip cream till desired consistency.
- Gradually mix the cream cheese with whipped cream.
- Contact cover and keep in fridge till needed.