Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Cream Cheese Glaze / Drizzle



Ingredients

- 4 oz (½ block) cream cheese, softened
- 1 cup powdered sugar
- 1/3 cup milk, added gradually
- 1 teaspoon vanilla extract
- Pinch of salt (optional)

Instructions

1. Beat softened cream cheese until smooth and creamy.
2. Add powdered sugar and mix until well combined.
3. Slowly add milk, 1 tablespoon at a time, until the glaze reaches your desired consistency.
4. Stir in vanilla and optional pinch of salt.
5. Whisk until smooth and glossy.

Adjust the Consistency

- Thicker glaze for spreading: use less milk.
- Thinner drizzle: add extra milk, 1 teaspoon at a time.
- Whisk well until smooth.

Perfect For

- Cinnamon rolls
- Muffins
- Coffee cake
- Quick breads
- Scones
- Cookies
- Pumpkin bread

Tip from Bubbie

- *For the best flavor, drizzle over warm—not piping hot—baked goods.*

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