

Cream Cheese Icing



Prep time 10 minutes
Allergy / Intolerance [Amines](#), [Artificial Additives](#), [Artificial Colours](#), [Glutamates](#), [Preservatives](#), [Salicylates](#)
Suitable for [RPAH Elimination Diet - Low Chemical / Failsafe](#)
Meal type [Sweet Things](#)
Misc [Child Friendly](#), [Serve Cold](#)

Ingredients

- 100g Light cream cheese
- 50g Unsalted Butter
- 1 cup Pure icing sugar (sifted)
- 1/2 teaspoon Citric Acid

Optional

- 1/3 cup Raw Cashews (chopped)

Directions

1. Place all the ingredients except the cashews in a food processor and process until well combined.
2. Spread over the top of the cake.
3. Top with cashews (optional).
4. If storing for a period of time, place the cake in an airtight container and store in the fridge.



Note

Low Chemical / Failsafe