

Leveraging a White Cake Mix to Ramp Up the Taste and Seasonal Flare

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2 tablespoons milk


½ teaspoon salt

1 teaspoon vanilla extract

Variation: add a teaspoon of Frangelico or amaretto liqueur or almond extract

Directions:

1. Beat the cream cheese and butter in a mixing bowl until light and fluffy.
2. Gradually add in the confectioner's sugar, one cup at a time, alternating with some of the milk.
3. Beat in the salt and vanilla extract. Continue beating until mixture is smooth and spreadable.
4. Add additional confectioner's sugar if necessary to thicken the frosting or more milk to thin it.
5. Frost the cake and sprinkle coconut on top, if desired.

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