



# *Greek Cream Cheese Icing*

## **Ingredients:**

Gingerbread Cookie Dough  
8 oz Greek Cream Cheese

1 teaspoon Vanilla Extract  
2 - 3 cups of Powdered Sugar  
1/2 stick Butter

## **Instructions:**

1. Prepare Gingerbread Cookies according to instructions on package.
2. To make the icing, mix the Butter and Greek Cream Cheese together until very smooth (preferably with an electric mixer).
3. Add Vanilla Extract and mix.
4. Add the powdered sugar slowly until you achieve desired sweetness and viscosity (that means you get to taste it now!)
5. Spoon icing into a piping/pastry bag and go to town decorating those Gingerbread Cookies!

