

ZESTY CREAM CHEESE ICING

Preparation time: 5 minutes

Servings: 12 serves

200g cream cheese, softened

50g butter, softened

½ cup ground natvia (approx. ⅓ cup granulated natvia)

1 tblsp citrus juice (lemon, lime or orange)

2 tsp citrus zest (lemon, lime or orange)

Stevia drops (to taste)

1. Place natvia in a high speed blender to grind to a fine powder, similar to icing sugar consistency.
2. Using hand beater, mix softened cream cheese and butter in medium sized bowl until smooth and combined.
3. Add powdered natvia and blend on low speed until combined well, scraping down sides of bowl where necessary.
4. Add citrus juice and zest and continue beating until well combined.
5. Taste icing and add extra drops of stevia if desired for sweetness.

Recipe courtesy of Simply Swap Foods – specialists in everything low-carb/sugar-free

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