

Cream Cheese Filling

This is actually the recipe used for Libby's Pumpkin Rolls but I thought it was such a great and simple standard recipe that it really needed to stand on its own. With a little extra powdered sugar it would make a great icing. Since the original recipe makes such a small amount I've already doubled and tripled the recipe for your convenience.

Ingredients	Measurements	Weights (15 ½ ounces)
Cream Cheese, softened to room temperature	1 package	8 ounces
Sifted powdered sugar	1 cup	4 ½ ounces
Unsalted butter, softened to room temperature	6 tablespoons	3 ounces
Vanilla Extract	1 teaspoon	1/8 ounce

1. Combine all ingredients together (powdered sugar last) in an electric mixer bowl. Beat until light, airy, and smooth.

Ingredients	Double (1# 15 ounces)	Triple (2# 14 ½ ounces)
Cream Cheese, softened to room temperature	1#	1# 8 ounces
Sifted powdered sugar	9 ounces	13 ½ ounces
Unsalted butter, softened to room temperature	6 ounces	9 ounces
Vanilla Extract	¼ ounce	3/8 ounce

