



Cheese Filling

Savannah · 29/09/2024



Prep Time

24

Difficult

Medium

Servings

1 1/2 pounds

Description

This cream cheese filling can be used in sweet breads kolachkes and braids or even dropped in the center of chocolate cupcakes It tastes like cheesecake and everyone loves it Its yummy but loaded with calories

Ingredients

- - 2 (8 ounce) packages cream cheese
- room temperature - 1 cup white sugar - 1 large egg yolk - 1 teaspoon vanilla extract

Instructions

1. Beat together cream cheese and sugar in a large bowl with an electric mixer until smooth and creamy. Beat in egg yolk and vanilla until well combined. Cover and chill in the refrigerator before using in pastries and baking them.