

# Easy Homemade Alfredo Sauce

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## Ingredients:

1/2 cup butter (1 stick)

8 oz cream cheese

1 tsp garlic powder

2 cups heavy whipping cream, half and half or milk if not low carb

1 1/2 cups grated parmesan cheese

1/8 tsp black pepper

## Directions:

Melt the butter in a saucepan over medium heat.

Add the cream cheese and garlic powder and stir with a wire whisk until it is smooth.

Add the cream a little at a time while continuing to whisk.

Stir in parmesan and pepper.

Serve.

If the sauce gets thick with sitting time, reheat or add a little more cream or milk to thin it out.