

The Best Homemade Alfredo Sauce Ever!

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- **Prep time: 10 mins**
- **Cook time: 5 mins**
- **Total time: 15 mins**

The most creamy and delicious homemade alfredo sauce that you will ever make! This is a tried and true recipe and you will agree that it is the best recipe out there!

- ½ cup butter
- 1 pint heavy whipping cream (2 cups)
- 4 ounces cream cheese
- ½ teaspoon minced garlic
- 1 teaspoon garlic powder
- 1 teaspoon italian seasoning
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 cup grated parmesan cheese



1. In a medium saucepan add butter, heavy whipping cream, and cream cheese. Cook over medium heat and whisk until melted. Add the minced garlic, garlic powder, italian seasoning, salt and pepper. Continue to whisk until smooth. Add the grated parmesan cheese.
2. Bring to a simmer and continue to cook for about 3-5 minutes or until it starts to thicken. Toss it with your favorite pasta!