

MAPLE-RAISIN-WALNUT SPREAD – I LOVE THE FLAVORED CREAM CHEESES YOU CAN BUY IN BAGEL STORES, BUT DECIDED IT WAS JUST AS EASY TO MAKE MY OWN!

8 oz cream cheese, softened
3-1/2 T dark brown sugar, packed
1T chopped walnuts
1/8 t maple extract
1T raisins
1/8 t cinnamon
1t water

Whip cream cheese until smooth, set aside. Grind walnuts coarsely in a food processor or blender; set aside. Place raisins and water in food process; chop into small pieces. Combine raisin mixture and one teaspoon walnuts with cream cheese; mix well. Add remaining ingredients, mix well, cover and chill.

Just Maple Walnut Cream Cheese

For the quickie version:

In your mixing bowl, start beating 8 or 16 oz of cream cheese. Beat until light and fluffy. Slowly add a handful of chopped walnuts. Drizzle in enough maple syrup to bring to consistency. Refrigerate.

