

# Spread options for mini-bagels or French baguettes

## Flavored Butters:

To 1 cup whipped butter, add:

**Citrus Flavored Butter:** Juice and zest of 1 lemon, juice and zest of 1 orange, sea salt and Ground pepper to taste.

**Roasted Red Pepper Flavored Butter:** 3-4 roasted red peppers, bottled OK, 1 tablespoon paprika, 1-2 good pinches red pepper flakes, sea salt and ground pepper to taste

**Walnut, Maple and Cinnamon Flavored Butter:** 2 cups toasted and finely chopped (not completely ground, you want texture), 2-3 tablespoons pure maple syrup, 2-3 tablespoons cinnamon, good pinch salt.

**Date Flavored Butter:** 1 cup dates, packed, ground fine, 2-3 tablespoons orange flower water, good pinch salt

**Apricot Flavored Butter:** 1 cup dried apricots, packed, ground fine, 2-3 tablespoons apricot brandy (liquor stores), good pinch salt

**Blueberry and all other Dried Fruit Flavored Butter:** Proceed just as for Apricot flavored butter, substituting any other dried fruit you want for the dried apricots (blueberries, cherries, cranberries, strawberries etc.)

**Orange Cinnamon Butter:** 2T Brown Sugar, 2t Orange zest, 1t cinnamon

## Flavored cream cheese:

To 8 oz. softened cream cheese, add:

**Cucumber Flavored Cream Cheese:** 1 cucumber peeled and cut in chunks, 3 green onions sliced thinly, 1t worcestershire, 1/8 t salt

**Pumpkin Flavored Cream Cheese:** 1/2 cup canned pumpkin, 1/4 cup sugar, 3/4 t pumpkin pie spice, 1/2 t vanilla

**Pimento Flavored Cream Cheese:** 2 cups extra sharp shredded cheddar, 1/2 cup mayo, 1/4 t cayenne, 1/4 t onion powder, 4 oz diced pimento, drained, 1 can chopped green chiles, drained, S&P to taste