

Cream Cheese Butter Herb Spread

INGREDIENTS

- 8 oz. cream cheese, softened
- 1 cup butter (2 sticks), softened
- 1/2 tsp. oregano
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/4 tsp. sugar
- 1/4 tsp. pepper
- 1/4 tsp. dried parsley
- 1/8 tsp. thyme
- 1/8 tsp. celery salt
- 1/8 tsp. salt (Mel's recipe calls for 1/4 tsp.)

DIRECTIONS

1. In a medium bowl, whip the cream cheese and butter until light, fluffy, and smooth.
2. Add the spices and herbs; mix until well combined.
3. Serve at cool room temperature (very clumpy and not spreadable otherwise).

SOURCE: [Mel's Kitchen Cafe](#)

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