

Cranberry Cream Cheese Spread - The Ultimate Sweet & Savory Party Dip

Cranberry Cream Cheese Spread: A Sweet, Tangy, and Creamy Delight



TIME
30 min

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INGREDIENTS

1 (8 oz) package cream cheese, softened
1/2 cup dried cranberries, chopped
1/4 cup chopped green onions (optional)
1/4 cup chopped pecans or walnuts (optional)
1 tablespoon honey or maple syrup (optional)
Pinch of salt

Ingredient Tips & Swaps:

Cream Cheese Base: Full-fat or light cream cheese both work beautifully.

Cranberries: Try chopped dried cherries or apricots for variation.

Nuts: Toast the pecans or walnuts to deepen their flavor.

Make it Spicy: Add a pinch of cayenne or diced jalapeños for a kick.

Make it Sweet: Lean into dessert territory with more honey and a dash of cinnamon.

DIRECTIONS

- 1. Prep the : Mix-Ins:** Chop the dried cranberries, green onions, and nuts if using.
- 2. Mix : Everything Together:** In a medium bowl, combine softened cream cheese, chopped cranberries, green onions, nuts, a drizzle of honey or maple syrup, and a pinch of salt.
- 3. Blend : Until Creamy:** Use a hand mixer or spatula to mix until smooth and well combined. Taste and adjust seasoning or sweetness to your preference.
- 4. Chill for : Best Flavor (Optional):** For deeper flavor, chill in the refrigerator for at least 30 minutes before serving.
- 5. Serve & : Enjoy:** Serve with crackers, bagels, crostini, or use as a sandwich spread.

TIPS FOR SUCCESS

Soften Cream Cheese First: Let it sit at room temperature for 30 minutes for easy blending.

Double the Batch: This spread goes fast-especially at parties!

Garnish to Impress: Sprinkle with extra chopped cranberries or nuts before serving.

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