

Pepper Jelly Cream Cheese Cups: The Easy Party Appetizer Everyone Loves

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15 min

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INGREDIENTS

- 8 ounces cream cheese, softened
- 1/2 cup sour cream
- 1/4 cup green onions, chopped
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper, to taste
- 1 cup pepper jelly, red or green
- 1 package mini phyllo pastry cups (15 cups)
- Fresh herbs for garnish, optional

DIRECTIONS

1. **Make the filling:** In a medium mixing bowl, combine the softened cream cheese and sour cream. Beat or stir until smooth and creamy. Add the chopped green onions, garlic powder, onion powder, salt, and pepper. Mix until everything is evenly combined.
2. **Prepare the phyllo cups:** Arrange the mini phyllo pastry cups on a serving tray or baking sheet, depending on how you plan to serve them. Make sure they are stable and ready to be filled.
3. **Fill the cups:** Spoon the cream cheese mixture into each phyllo cup, filling them nearly to the top. A small spoon or piping bag makes this step especially easy and neat.
4. **Add the pepper jelly:** Top each filled cup with a spoonful of pepper jelly. The jelly should sit right on top of the creamy filling, creating that signature sweet-and-spicy finish.
5. **Garnish and serve:** If desired, garnish each cup with a bit of fresh herb for extra color and freshness. Serve immediately, or chill briefly before serving if you prefer them cold.

SWAPS & NOTES

This appetizer is flexible, which makes it even more useful for entertaining.

Cream cheese: Full-fat cream cheese gives the richest, creamiest filling.

Sour cream: This lightens the texture slightly and adds a subtle tang.

Green onions: These bring freshness and a mild onion flavor that balances the richness.

TIPS FOR SUCCESS

The most important tip for this recipe is to make sure the cream cheese is fully softened before mixing.

That helps the filling turn out smooth rather than lumpy.

If you try to mix it while it's still too cold, it won't blend as nicely with the sour cream and seasonings.

For a cleaner presentation, use a piping bag or zip-top bag with the corner snipped off to fill the phyllo shells.

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