



Apricot & Bacon Cream Cheese Spread

A perfect balance of sweet and savory, this fruity bacon cream cheese spread turns crackers, bread or even veggies into irresistible appetizers or snacks. And for a dish so classy and crave-worthy, it's also surprisingly easy. Make a batch for your next get-together, and wow everybody there.

Prep Time	Cook Time	Serves	Difficulty
5 mins	10 mins	8	Easy

Ingredients

- 1/4 cup Apricot Preserves
- -OR-
- 1/4 cup Natural Apricot Fruit Spread
- 2 (8-ounce) packages cream cheese, softened
- 1/4 cup shredded cheddar cheese
- 6 slices cooked bacon, crumbled
- 2 green onions, thinly sliced
- 1/2 teaspoon black pepper

Directions

Step 1: Beat cream cheese.

BEAT cream cheese in a medium bowl with mixer until smooth.

Step 2: Combine ingredients.

STIR in remaining ingredients and mix until fully combined. Chill several hours.

Step 3: Enjoy.

SERVE with crackers, bread, crostini or cut vegetables, and bask in the deliciousness.

Images

