



# Garlic and Herb Cheese Spread

*Better Than Butter*

SERVINGS:6

PREPPING TIME: 10 MIN

TOTAL TIME: 10 MIN

## INGREDIENTS

8oz cream cheese  
2 tlbs butter  
1/2 tsp fresh rosemary  
1/4 tsp fresh parsley  
1 tsp sugar  
1/2 tsp minced garlic  
1/4 tsp salt  
1/4 tsp black pepper

## DIRECTIONS

1. Make sure the cream cheese and butter are room temperature.
2. Chop the fresh herbs so they are very fine.
3. Combine the cream cheese, butter, herbs, and spices in a medium size bowl. Mix until very smooth with a hand mixer or stand mixer.
4. Serve immediately on fresh bread or crackers. You can also make ahead and put in the fridge to chill.