



Recipe: Orange Pumpkin Infused Cream Cheese

Makes about 1 ¼ cups

Getting a wholesome, hearty breakfast isn't always that easy, especially when you're trying to eat your way through hearty breakfast breads. This delicious spread is filled with the taste of cinnamon and maple syrup, with a delicious kick from pumpkin pie spice. You probably have everything you need to make this delicious spread already in your kitchen. And whatever you're missing you can easily improvise. Give it a try! It's really quite easier!

Ingredients

8 ounces cream cheese, softened
¼ cup orange marmalade
3 tablespoons fresh orange juice
1 tablespoon maple syrup
1 tablespoon orange zest (from about ½ an orange)
1 teaspoon lemon zest (from about ½ lemon)
1 teaspoon vanilla extract
1 teaspoon pumpkin pie spice
¼ teaspoon salt

Preparation

Combine all the ingredients in a large mixing bowl and using a hand held mixer combine on medium speed. Scrape down the sides and then mix on high until the mixture becomes well-combined and light and fluffy. Turn out into a ramekin and cover with cling film. Refrigerate for at least a few hours (or overnight) to allow the flavors to meld.

Keeps up to 5 days when covered tightly with cling film (plastic wrap) and refrigerated.