

FLOWER SPRINKLES CREAM CHEESE SPREAD



RECIPE BY CLEAN PLATE

INGREDIENTS

1	cup	Spreadable cream cheese
2-3	Tbsp	Milk
2	Tbsp	Parsley, finely chopped
2	Tbsp	Edible flower petals, chopped*

*carefully wash and dry edible flowers before using, as you'd do with herbs



METHOD

1. Gently pull the petals off edible flowers (discard stems) and coarsely chop petals only.
2. Mix the cream cheese with the milk until it loosens up and is creamy enough to pipe or spread.
3. Add flowers and herbs to cream cheese mix and gently mix to combine.
4. Flower Sprinkles Cream Cheese Spread is now ready to use. It can also be stored in the fridge for up to 3 days.

