



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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### Charred Shallot and Za'atar Cream Cheese

Makes 1 cup

Cream cheese is the perfect base for creating different flavor options for bagel spreads. The charred shallot and za'atar is a great pairing with any of the savory bagel toppings.

#### **Ingredients:**

1 shallot, cut into quarters  
1 cup homemade cream cheese (about 8 oz.)  
1/8 teaspoon cayenne pepper  
1/2 teaspoon za'atar  
1/4 teaspoon flake salt  
1/8 teaspoon black pepper  
1 tablespoon chives, minced

#### **Directions:**

1. Heat a cast iron skillet over high heat until smoking hot. Add the shallot sections and cook until blackened, turning occasionally, roughly 5-8 minutes. Remove the shallots from the heat and let cool.
2. Finely chop the charred shallot and mix with the homemade cream cheese, cayenne pepper, flake salt, pepper, and chives.

### Honey Almond Cream Cheese

Makes 1 cup

If you prefer a sweet spread for your bagel, try this nutty, honey-flavored cream cheese variation. Perfect on a plain bagel.

#### **Ingredients:**

1/4 cup slivered almonds  
1 cup homemade cream cheese (about 8 oz.)  
2 tablespoons high quality honey  
1/8 teaspoon cinnamon

#### **Directions:**

1. In a small fry pan over medium heat, toast the almonds until slightly browned. Promptly remove from heat.
2. In a small bowl, mix cream cheese, honey, and cinnamon until incorporated. Stir in the toasted almonds.