**Flavored Cream Cheeses**

Plain

16 oz. cream cheese 5 T. Milk 1 T. Sugar

Blueberry

16 oz. cream cheese 3 T. Milk 3 T. Sugar ½ C. Blueberries

Herb

16 oz. cream cheese 1 T. lime juice 1 T. chives 1/8 tsp garlic salt 1/8 tsp onion salt ¼ tsp dill weed 1/8 tsp celery salt

Using small kitchenaid mixer, combine all ingredients. Whip until smooth, on medium speed. (about 2 minutes.)

Scoop into 1 oz. portion cups with #40 scoop. Put lids on. (Herb should be labeled with an ‘H’ on the lid.) Place in a bread bag. (Herb, Plain, and Blueberry all separate.)

Label bag with date made, expiration date (one week from time made) and your initials.

Place in the fridge in a protected spot.

Make sure not to mix old and new cream cheeses together, throw all expired away.