

## Garlic Spread© with Baguettes

### Ingredients:

1 Kroger unbaked baguette

### Method:

Preheat conventional oven to 400°, convection oven to 375°.

Slice baguette into small rounds. Wrap in airtight in foil and keep in freezer until ready to bake.

When ready to use, remove from freezer, open foil and bake 12–15 minutes until lightly toasted, but the center is still soft.

### Garlic Spread–Ingredients:

8 oz. cream cheese, room temperature

4 oz. butter, room temperature

2 Tbsp. sour cream

1 Tbsp. fresh garlic, minced

1–1 1/2 tsp. lemon pepper

2 Tbsp. fresh basil, chopped



### Method:

In a large mixing bowl, blend all ingredients with the Magic Wand using the knife blade. Mold on a serving dish, refrigerate one hour then cover with plastic and keep in refrigerator until ready to serve.

*Hint: Serve on a cocktail buffet with your favorite cracker or pumpernickel bread. Also good with hot pasta. Just fold together. Or, add a cold piece of spread on your hot fish or fried meat.*