



## Captivating Caramel Cream Cheese Drizzle

By Jacy Shoener

**Prep Time 2 / Cook Time / Serves 1 - 2**

### Fun-Da-Mentals Kitchen Skills

**drizzle:** to trickle a thin stream of a liquid ingredient, like icing or sauce, over food.

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

### Equipment

- Small bowl
- Measuring spoons
- Small whisk

### Ingredients

Captivating Caramel Cream Cheese Drizzle

- 1 T cream cheese **\*\* (for DAIRY ALLERGY sub dairy-free/nut-free plain yogurt)\*\***
- 1 T Creamy Caramel Sauce **\*\* (see caramel sauce recipe for food allergen substitutions)\*\***

### Food Allergen Substitutions

Captivating Caramel Cream Cheese Drizzle

**Dairy:** Substitute dairy-free/nut-free plain yogurt for cream cheese. See Creamy Caramel Sauce recipe for food allergen substitutions

## Instructions

### Captivating Caramel Cream Cheese Drizzle

measure + whisk + drizzle

Measure and add **1 tablespoon cream cheese** and **1 tablespoon Creamy Caramel Sauce** to a small bowl and whisk well, until there are no lumps. Drizzle over a mug cake, like **Blissful Banana Mug Cake**.