

## Chambord Cream with Fresh Fruit

Brittany Allyn

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### Ingredients:

3 oz. Cream Cheese softened  
3 TBSP Seedless Raspberry Preserves  
2 tsp Honey  
2 TBSP Chambord Liqueur  
1 cup Heavy Whipping Cream



### Directions:

Stir and/or whisk together the first four ingredients until very smooth. Place the whipping cream in the bowl to your mixer and place it and the beaters in the freezer for a few minutes to get very cold. Whip the cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture and combine thoroughly. Refrigerate until ready to serve. Serve with a variety of fresh fruit for dipping. Suggestions: green or red seedless grapes, star fruit, strawberries, blackberries, apple or pear. (If using apple or pear toss in a little lemon juice so that the fruit doesn't discolor when exposed to air).