



Spiced Brown Sugar Cream Cheese Recipe

A Sweet Start

I love a good surprise in the kitchen. This recipe is one of them. It turns simple cream cheese into something magical. It becomes warm, sweet, and a little bit spicy.

You just mix a sweet glaze and pour it over the cheese. Then you bake it. The smell that fills your kitchen is pure joy. It makes everyone ask, What are you making?

A Little Story for You

I first made this for my book club years ago. My friend Betty took a bite.

Her eyes got wide. She said, Elowen, this is trouble. I still laugh at that.

She meant it was so good, she couldn't stop eating it. Now I make it for every gathering. It reminds me that food is about sharing happiness. That is why this matters. It brings people together.

The Magic of the Glaze

Let's talk about that shiny glaze. You mix brown sugar and pineapple juice. The honey adds a sweet stickiness. Then comes the fun part.

You add a tiny bit of Dijon mustard. It sounds strange, I know. But it doesn't make it taste like mustard. It just makes the flavor deeper and more interesting. Fun fact: A little pinch of spice, like cloves, can make sweet things taste even sweeter.

Why We Bake It

Putting it in the oven does something special. The cream cheese gets soft and warm. The top gets little cracks. The walnuts get toasty.

When you take it out, you spoon the glaze back over top. This makes it look beautiful. It shows you care. That is why this matters. Taking that extra minute makes people feel loved.

Your Turn to Share

This dish is perfect for sharing. I love it with simple crackers. The crisp cracker with the warm, creamy cheese is perfect. Doesn't that sound amazing?

What is your favorite thing to bring to a party? Is it something sweet or something salty? Tell me about a time you made a dish that surprised

everyone. I love hearing your stories.

Ingredients:

Ingredient	Amount	Notes
Light brown sugar	$\frac{1}{4}$ cup (50 g)	Packed
Pineapple juice	2 tablespoons	
Honey	1 tablespoon	
Dijon mustard	1 tablespoon	
Ground cinnamon	1 pinch	
Ground cloves	1 pinch	
Cream cheese	8 ounces	Softened
Walnuts	$\frac{1}{3}$ cup (39 g)	Roughly chopped
Crackers		For serving



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A Little Sweet, A Little Spicy

This recipe always reminds me of my friend Mabel. She brought it to our book club years ago. I had to have the recipe right away. It is the easiest, coziest thing to make. Your whole kitchen will smell like a happy holiday. Doesn't that sound wonderful?

See also [Air Fryer Teriyaki Beef Jerky Recipe](#)

You just need a few simple ingredients. The cream cheese gets all warm and soft. The sweet glaze with a hint of mustard is pure magic. I still laugh at how everyone always asks for this. Let's get your dish ready. It is simpler than you think.

- **Step 1:** First, turn your oven on to 300°F. Grab your little baking dish and give it a quick spray. This keeps our cream cheese from sticking. I always do this first. It gives the oven time to wake up.
- **Step 2:** Now, let's make the glaze. Put a small saucepan on the stove. Whisk in the brown sugar, pineapple juice, and honey. Add the mustard, cinnamon, and cloves. Let it get bubbly while you whisk. It will become a beautiful, shiny syrup.
- **Step 3:** Place your cream cheese block in the dish. Use a knife to make a few light lines on top. This helps the glaze soak in. Pour that lovely warm glaze all over it. Then, sprinkle the walnuts on top. (A hard-learned tip: use a big spoon to sprinkle the walnuts. This keeps them from all falling in one spot!)
- **Step 4:** Bake it for about 25 to 30 minutes. You will know it is ready when the top gets little cracks. The smell will be amazing. Take it out of the oven. Spoon the extra glaze from the dish back over the top. **What's your favorite cozy snack for a chilly day? Share below!**

Cook Time: 25-30 minutes

Total Time: 35 minutes

Yield: 8 servings

Category: Appetizer, Snack

Make It Your Own

This recipe is like a good friend. It is happy to change things up. You can try so many fun twists. I love getting creative in my kitchen. Here are a few of my favorite ideas for you.

- **The Fruity Twist:** Swap the walnuts for chopped dried apricots. They get so soft and sweet in the oven.
- **The Savory Swap:** Use a sprinkle of black pepper instead of cinnamon. It gives a wonderful little kick.
- **The Holiday Sparkle:** Add a tiny pinch of orange zest to the glaze. It makes everything taste like Christmas morning.

See also [Roasted Garlic Cowboy Butter Recipe](#)

Which one would you try first? Comment below!

Serving It Up Right

This warm cream cheese is the star of the table. I like to put it right in the middle. Let everyone dig in with their crackers. It brings people together. I love that.

For serving, try crisp apple slices or plain water crackers. They are perfect for scooping. A little sprig of fresh rosemary on top looks so pretty. It is a simple touch that makes it special.

For a drink, a cold glass of apple cider is just right. The flavors dance

together. For the grown-ups, a sweet Riesling wine is a lovely match.
Which would you choose tonight?



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Keeping Your Spiced Cream Cheese Perfect

This dish is best served warm from the oven. But you can make it ahead. Let it cool completely after baking. Then cover it tightly and put it in the fridge. It will keep for about three days. I do not recommend freezing it. The cream cheese can become grainy when thawed.

To reheat, just warm it in a low oven. This keeps the texture smooth and lovely. I once tried microwaving a piece. It got a bit oily, so I stick to the oven now. Batch cooking is a wonderful time-saver. You can mix the glaze a day early. Then just assemble and bake when guests arrive.

This matters because good food should bring joy, not stress. Preparing ahead lets you enjoy your own party. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes the glaze can be too thick. Just add a tiny bit more pineapple juice. This will thin it out nicely. I remember when my glaze once turned into candy. I had the heat too high. Always simmer it gently.

If your cream cheese is cold, it will not bake evenly. Let it sit out for an hour first. This ensures a soft, warm center. Your walnuts might burn if you bake them too long. If you are worried, add them halfway through baking. This keeps them perfectly toasted.

Fixing small issues builds your cooking confidence. You learn that

mistakes are just lessons. Getting the temperature right also makes the flavor so much better. **Which of these problems have you run into before?**

See also Toasty Tuna and Cheese Delight

Your Quick Questions Answered

Q: Is this recipe gluten-free? A: Yes, just serve it with gluten-free crackers.

Q: Can I make it ahead? A: You can make the glaze a day before. Assemble and bake when ready.

Q: What can I use instead of walnuts? A: Pecans are a lovely swap. Or you can leave nuts out entirely.

Q: Can I double the recipe? A: Absolutely. Use a bigger dish and add a few more minutes to the bake time.

Q: Any other serving ideas? A: It is wonderful on sliced apples or pear pieces. A fun fact: The pineapple juice helps balance the sweet and savory flavors. **Which tip will you try first?**

A Little Note From My Kitchen to Yours

I hope you love making this spiced cream cheese. It always makes my kitchen smell like happiness. Sharing food is one of life's greatest joys.

I would be so delighted to see your creation. It makes my day to see your versions. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen's Kitchen. I love seeing your photos.



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Happy cooking! —Elowen Thorn.

You need to try !

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Spiced Brown Sugar Cream Cheese Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Appetizer](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **30 minutes**

Rest time:

Total time: **40 minutes**



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Servings: **8 servings**



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Calories: **165 kcal**

Best Season:**Summer**

Description

A warm and savory-sweet appetizer featuring cream cheese baked with

a spiced brown sugar glaze and walnuts, perfect for serving with crackers.

Ingredients

- ▢ $\frac{1}{4}$ cup (50 g) light brown sugar, packed
- ▢ 2 tablespoons pineapple juice
- ▢ 1 tablespoon honey
- ▢ 1 tablespoon Dijon mustard
- ▢ 1 pinch ground cinnamon
- ▢ 1 pinch ground cloves
- ▢ 8 ounces cream cheese, softened
- ▢ $\frac{1}{3}$ cup (39 g) walnuts, roughly chopped
- ▢ crackers, for serving

Instructions

1. Preheat the oven to 300°F. Lightly spray a 7×11-inch baking dish with cooking spray. Set aside.
2. In a small saucepan over medium heat, whisk together the brown sugar, pineapple juice, honey, dijon mustard, cinnamon, and cloves. Allow the mixture to come to a simmer, whisking occasionally.
3. Place the block of cream cheese into the prepared baking dish, scoring the top of it. Pour the glaze over the cream cheese, followed by sprinkling with chopped walnuts.
4. Bake for 25-30 minutes, or until warmed through and the cream cheese begins to crack.
5. Spoon the glaze back over the block of cream cheese. Serve warm with crackers.

Notes

For best results, ensure the cream cheese is softened to room temperature before baking.

Keywords: Cream Cheese, Brown Sugar, Walnuts, Appetizer