



CREAM CHEESE POPPERS

Hey buttercups! Today I'm going to share with you a fun snack recipe that you can make for your friends and family. They will love it and once they pop, they can't stop. Here we go... Let's bake some Cream Cheese Poppers!

INGREDIENTS:

3 tubs	SCS Cream Cheese
200ml	Cream
1 tsp	Gelatin Powder
50g	Sunshine Plain Flour
2	Eggs (Beaten)
80g	Bread Crumbs

1. Put the cream cheese in a large bowl.
2. Pour the cream into a saucepan and warm it up.
3. Once it is warm, take the saucepan off the stove and add in the gelatin powder - stir to dissolve.
4. Pour the hot mixture into the bowl of cream cheese.
5. Season with salt and pepper and whisk to mix well.
6. Pour the mixture into a small tray and leave it in the freezer to set.
7. Once the mixture has set, cut it into cubes.
8. Dust the cubes in flour and dip them into a bowl of beaten egg. Coat them with bread crumbs and fry to golden brown.

And voila! You're ready to pop some taste buds with your home made Cream Cheese Poppers!