



Saveur Spiced PINEAPPLE PARFAIT

This recipe features Saveur's Cinnamon Blend Baking Spice.

INGREDIENTS

1 fresh pineapple, peeled and chopped finely (or substitute with can of crushed pineapple)

2 tbsp. Youngevity Organic Salted Butter

1 block Philadelphia Cream Cheese

1/2 cup whipping cream

1/4 cup maple syrup

Saveur Cinnamon Blend Baking Spice to taste (about 3 tsp.)

Roasted macadamia nuts (optional)

Passionfruit (optional)

Mint (optional)

METHOD

1. Place pineapple, butter, 2 tsp. Cinnamon Blend Baking Spice, and maple syrup into pan and cook on low heat until thickened.
2. Whip the cream. In a separate bowl, whip cream cheese and remaining Cinnamon Blend Baking Spice. Once the cream cheese is whipped, fold in whipped cream. If you prefer something sweeter, add some maple syrup or raw sugar to the cream cheese.
3. In a nice glass, layer pineapple and the cream mixture, then repeat. Top with roasted nuts, passionfruit and mint.

