

Spinach Artichoke Cream Cheese

<http://userealbutter.com/2012/11/11/spinach-artichoke-cream-cheese-recipe/>

*inspired by [Hi*Rose Bakery](#)*

5 oz. fresh spinach or 1/4 cup frozen spinach, squeezed of water

8 oz. cream cheese, room temperature

1/2 cup artichoke hearts, chopped

pinch of salt

squeeze of lemon juice

If using fresh spinach, blanch the spinach leaves in boiling water for no more than a minute and drain. Squeeze the spinach out as much as possible. Chop the spinach. Mix the spinach, cream cheese, artichoke hearts, pinch of salt, and lemon juice (to taste) until blended. Makes a pint.