RECIPE #007

BANGIN SPICES

BOLD. FUN. BIG FLAVOR.

CHICKEN N WAFFLE HOT HONEY CREAM CHEESE DIP

SWEET HEAT MEETS CREAMY. IRRESISTIBLE!



10 MINUTES

EASY TO MAKE

SERVES 8

TAKE ONE! | Add some BANGIN' to your table.

BANGIN SPICES

RECIPE #007

CHICKEN N WAFFLE

HOT HONEY CREAM CHEESE DIP

INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1/4 cup hot honey
- 2 tbsp honey
- 1 tbsp **Chicken N Waffles Seasoning**
- 1/2 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp black pepper
- Pinch of cayenne pepper (optional)
- Chopped chives or green onions (for garnish)
- Optional: crispy bacon bits for topping

★ MADE WITH CHICKEN N WAFFLES SEASONING



TIP: Serve warm for the ultimate melty, creamy experience!

INSTRUCTIONS

1. In a medium bowl, beat the cream cheese until smooth and creamy.
2. Add sour cream, mayonnaise, hot honey, and honey. Mix until well combined.
3. Sprinkle in **Chicken N Waffles Seasoning**, garlic powder, onion powder, black pepper, and cayenne (if using). Stir until fully incorporated.
4. Fold in crispy bacon bits if using.
5. Transfer the dip to a small baking dish or oven-safe skillet.
6. Bake at 375°F for 15–20 minutes, or until hot and bubbly around the edges. (Or heat in the microwave for 1–2 minutes until warm.)
7. Garnish with chopped chives or green onions and a drizzle of hot honey. Serve with waffle chips, crackers, pretzels, or fresh veggies. Enjoy!