Easy Apple Dip

Description

I love fruit dips. Especially the ones you can buy for apples in the Fall time. Well, you can buy it all year long, but if you're like me, you save that special treat for the Fall. You know what I mean right? Those plastic containers of Caramel Apple Dip usually sold by produce? Yeaaaa, good stuff. But! Despite how yummy I think the dip is I hardly ever buy it simply because I know it's just loaded with corn syrup. Not as though I am one to be picky considering my own diet… but stuff like that I know you can make from scratch without all the processed garbage. And here is the recipe to prove it!

Often times brown sugar is used to kind of "mock" the taste of caramel in various baked treats and desserts. Caramel pound cakes are basically just brown sugar pound cakes. That's what this dip does. Instead of complicating your life and asking you to make a homemade caramel, you just use brown sugar. And brown sugar paired with a healthy dose of vanilla extract sure does the job!

Ingredients

- 8 oz cream cheese
- 1/2 cup brown sugar
- 1 tbsp vanilla

Instructions

Stir together the cream cheese, brown sugar, and vanilla extract until the sugar has dissolved, and the mixture is smooth.



Summary

Yield: 1
Source: Laura's Sweet Spot
Prep Time: 5 minutes
Category: Dips
Cuisine: American
Tags: new pdf