

Zucchini Bread Recipes

Easy Fruit Dip With Cream Cheese

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dip Base

- [ ] 1 cup (8 oz) cream cheese, softened
- [ ] 2 tbsp unsalted butter, melted
- [ ] 3 tbsp brown sugar, packed
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

For Serving

- [ ] Assorted fresh fruit (strawberries, apple slices, kiwi, blueberries)

Instructions

1. In a medium bowl, whisk together the melted butter and brown sugar until the mixture looks glossy and the sugar begins to dissolve.



2. Add the softened cream cheese, vanilla, and lemon juice; fold gently until a smooth, uniform cream forms.



3. Cover the dip and refrigerate for at least 5 minutes, or until slightly firm. This lets the flavors meld.



4. Arrange your chosen fruit on a platter, then spoon the chilled dip into a serving bowl. Sprinkle a pinch of sea salt if desired for contrast.



5 Serve immediately, or keep the dip chilled and the fruit fresh until guests arrive.



Nutrition per serving

210 kcal	3 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip seems too thick, stir in a teaspoon of milk or cream to loosen.
- The lemon juice is optional but adds a bright note that lifts the caramel flavor.
- For a festive twist, drizzle a little honey or swirl in a pinch of cinnamon before serving.