

Zucchini Bread Recipes

Million Dollar Crack Dip – Rich Chocolate Spread

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup dark chocolate chips (70% cacao or higher)
- [ ] 1/3 cup creamy peanut butter
- [ ] 2 tbsp maple syrup
- [ ] 1/4 tsp sea salt
- [ ] 1 tsp vanilla extract

Crunchy Add-In

- [ ] 1/2 cup toasted pecans, roughly chopped

Instructions

1. Set a heat-proof bowl over a pot of barely simmering water; melt the chocolate chips gently, stirring until smooth.
2. Remove the bowl from heat and whisk in the peanut butter, maple syrup, vanilla, and sea salt until fully combined.
3. Stir in the toasted pecans, saving a handful for garnish.
4. Transfer the dip to a serving jar, sprinkle the reserved pecans on top, and let it cool to a spreadable temperature.
5. Enjoy with fruit, pretzels, or drizzle over ice cream—maybe even a slice of cheeseburger bombs for a playful sweet-savory twist.

Nutrition per serving

380 kcal	8 g	30 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip thickens after cooling, warm gently over low heat.
- For extra shine, add a teaspoon of melted butter right before serving.
- Adjust sweetness with more maple syrup or a pinch of brown sugar if desired.