

Apple Dip

INGREDIENTS

- 1 8 oz package cream cheese
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 3/4 cup dipping caramel
- Heath Toffee Sprinkles
- Granny Smith Apples (recommended)
- Bowl of water with lemon juice (optional)

MATERIALS

- Large Bowl
- Mixer
- Dish or small cups

STEPS

1. Let cream cheese soften to room temperature.
2. Add vanilla and brown sugar. Mix with mixer for smoother results until it's light and creamy.
3. Measure out 3/4 cup dipping caramel and warm slightly in microwave. We did it for 15 seconds and mixed. Caramel heats quickly so be very careful
4. Add 1/4 cup of the caramel topping to the cream cheese mixture and mix thoroughly.
5. Drizzle the rest of the caramel on top of the cream cheese mixture.
6. Sprinkle Heath English Toffee bits on top
7. Slice apples and place in dish with lemon to avoid browning. (optional)
8. Chill dip and serve. Eat with sliced apples or graham crackers.