

Treasure Barrel

Cream Cheese Fruit Dip – No Marshmallow Fluff

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt
- [ ] 2 cups mixed fresh berries (strawberries, blueberries, raspberries)

Optional Garnish

- [ ] Extra honey drizzle
- [ ] Fresh mint leaves

Instructions

1. In a medium bowl, combine softened cream cheese, honey, lemon juice, vanilla, and salt. I mean, stir gently until the mixture is smooth and glossy.
2. Fold the fresh berries into the cheese mixture, being careful not to crush them; the color should stay bright.
3. Taste and adjust the sweetness or acidity if needed—maybe a tiny drizzle more honey or a splash more lemon.
4. Transfer the dip to a serving bowl, drizzle with a little extra honey, and garnish with mint if you like. marshmallow fluff versions offer a sweeter alternative.

Nutrition per serving

180 kcal	4 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Serve with an assortment of sliced apples, grapes, or crunchy crackers.
- If the dip looks too thick, stir in a teaspoon of milk or yogurt.
- For a dairy-free version, substitute cream cheese with a plant-based cream cheese.