

Treasure Barrel

Easy Fruit Dip

Creamy, sweet-tangy dip ready in minutes—ideal for fruit platters and gatherings.

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 1 cup Greek yogurt
- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp honey
- [ ] 1 tbsp fresh lime juice
- [ ] 1/2 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Allow the yogurt and cream cheese to sit at room temperature for about ten minutes; this prevents lumps.
2. In a mixing bowl, combine the softened cream cheese and Greek yogurt; whisk until smooth.
3. Stir in honey, fresh lime juice, vanilla extract, and a pinch of salt; taste and adjust sweetness or acidity as needed.
4. Transfer the dip to a serving bowl, drizzle a little extra honey on top, and serve with your favorite fresh fruit.
5. If you have time, chill for 15 minutes; the flavors will meld even more.

Nutrition per serving

120 kcal	6 g	15 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a thicker dip, strain the Greek yogurt through cheesecloth for 30 minutes.
- A splash of orange zest can add a subtle citrus depth.
- If the dip becomes too thick after chilling, stir in a teaspoon of milk.