

Treasure Barrel

Fruit Dip With Cream Cheese – Easy Sweet Treat

10 min
Prep time

10 min
Total time

4
Servings

Easy
Difficulty

American
Cuisine

Ingredients

Dip Base

- [ ] 8 oz (225 g) cream cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp caramel sauce
- [ ] 1 tsp fresh lemon juice
- [ ] Pinch of salt (optional)

For Serving

- [ ] Assorted fresh fruit (strawberries, apple slices, pineapple chunks, grapes)
- [ ] Extra caramel drizzle for garnish

Instructions

1. In a medium bowl, beat the softened cream cheese until smooth and fluffy.
2. Gradually add powdered sugar, whisking until fully incorporated and the mixture is light.
3. Stir in vanilla extract, lemon juice, and the pinch of salt; mix gently.
4. Fold the caramel sauce into the dip, creating swirls that give a caramel-kissed appearance.
5. Transfer the dip to a serving bowl, drizzle a little extra caramel on top, and set out the fresh fruit.

Nutrition per serving

210 kcal	3 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip feels too thick, thin it with a splash of milk or cream.
- For a fluffier texture, whip the cream cheese with an electric mixer on low speed.
- Taste and adjust salt; a tiny pinch can brighten the sweetness.