

Creamy, Dreamy Caramel Apple Dip – It's Pretty Much A Big Deal

When it comes to dessert table food and yummy appetizers I am all ears. You see, I have a family that loves picking at things like the turkey, stuffing, potatoes, and other main dishes before they are completely cooked. I know, what a pain in the booty, right? They just can't keep their mitts off of the food because they claim that they are "huuunnnggrrryyy!" Well, I'm hungry too but you don't see me gnawing on a raw turkey leg. Ew! So anyway, I had to get creative and come up with ways to feed them before feeding them.

This caramel apple dip was the answer to my prayers. I whipped up a batch of this stuff at a church potluck a few Sundays ago to test it out on the people. Everyone was crowding around the bowl and dipping their apple slices and graham crackers into the mixture. it was a huge hit! I had to remind everyone that they needed to scoop some of the dip onto their plates and not to double dip in the bowl because that is just plain gross. Luckily, I made two batches and had a fresh bowl in the church kitchen ?

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

8 oz. Philadelphia cream cheese, softened

3/4 c Domino brown sugar

1/4 c white sugar

1 1/2 tsp McCormick vanilla extract

1 1/4 c Planters peanuts, finely chopped, optional

Instructions

Mix above ingredients together with an electric mixer.

Spoon caramel dip into a serving bowl. Refrigerate until ready to serve.

Slice your favorite apples and treat them with fruit fresh, or dip them into lemon juice, to keep them from turning brown.

Ok, now dip your apple slices into that yummy caramel dip. It is so so good!!! Enjoy ?

Source : allrecipes.com