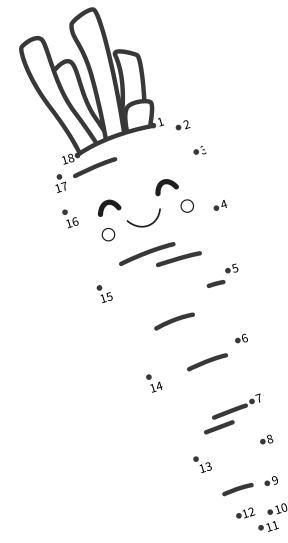


## **CARROT CAKE CREAM CHEESE DIP**

## INGREDIENTS

8 ounces cream cheese softened
1/4 cup milk
3 Tablespoons powdered sugar
1 teaspoon vanilla extract
1/2 cup shredded carrots
1/4 cup chopped walnuts
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger



## DIRECTIONS

**1.** Make sure your cream cheese is at room temperature for easy mixing. For fast heating, remove the cream cheese from the package and cut into large chunks. Microwave in a medium bowl for 15 seconds.

**2.** In a medium bowl, whisk together the cream cheese, milk, powdered sugar, and vanilla. If you want the dip thinner, continue adding milk 1/2 Tablespoon at a time until you reach your desired consistency. Microwave again if needed as sometimes cold milk makes the cream cheese chunky again.

**3.** Add the carrots, walnuts, cinnamon, nutmeg, and ginger and stir to combine. Season to taste with additional spices or sugar as needed.

**4.** Chill if desired and serve with your favorite dunkers like cookies.

## Notes

If your dip is too thick, add a little milk. Chilling makes the dip thicker and as it warms, it will thin out again.