

MIX IT UP

create your own sweet dessert dip in

3 EASY STEPS

1. The Base

- 8 ounces Wisconsin Mascarpone Cheese
- 4 ounces Cream Cheese
- 2 cups confectioners' sugar

Garnish. Add the finishing touch to your dip with a sprinkle of fresh lemon or orange zest or extra add-ins.

Flavor your sweet dip with 2 to 3 tablespoons of fruit juice, honey, caramel sauce, maple syrup or liqueur.

2. The Add-ins

Use any combination of the ingredients below (about 1 cup).

- Mini chocolate chips
- Crushed cookies
- Chopped candy bars
- Fresh fruit
- Chopped nuts

Dippers. Serve with sliced apple or pear, graham crackers, gingersnaps, vanilla wafers or other cookies.

3. The Method

1. Combine Mascarpone, Cream Cheese and confectioners' sugar.
2. Fold in the add-ins and flavor the dip.
3. Garnish and serve.



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