

## **Caramel Apple Dip**

Southern Living Test Kitchen

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**Servings: 4**

**Preparation Time: 10 minutes**

**Start to Finish Time: 2 hours 20 minutes**

**1 package (8 ounce) cream cheese, softened**

**1/3 cup dark brown sugar, firmly packed**

**1 teaspoon vanilla bean paste or vanilla extract**

**1 tablespoon granulated sugar**

**fresh apple slices**

In a bowl, stir together the cream cheese, brown sugar and vanilla extract just until blended.

Spoon the mixture into a ten-ounce ramekin. Level and smooth the surface with a spatula.

Cover and chill for two to eight hours.

Preheat the broiler with the oven rack five inches from the heat.

Sprinkle the granulated sugar over the mixture in the ramekin.

Fill an eight-inch cake pan with ice. Place the ramekin in the pan.

Broil 3 to 5 minutes or until the sugar is melted and caramelized. Let stand five minutes.

Serve with apple slices.

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Per Serving (excluding unknown items): 277 Calories; 20g Fat (64.5% calories from fat); 4g Protein; 21g Carbohydrate; 0g Dietary Fiber; 64mg Cholesterol; 178mg Sodium. Exchanges: 1/2 Lean Meat; 3 1/2 Fat; 1 1/2 Other Carbohydrates.