



# Orange Cream Fruit Dip

## How to:

1. Place all the fruit dip ingredients into a medium sized mixing bowl.
2. Either use a spoon or spatula to stir all ingredients together until smooth OR use a stand or hand mixer and blend on a medium speed for about 1 minute or until it is smooth (no cream cheese lumps should be seen)
3. Either serve on top of fresh fruit, on the side, or mixed into the fruit to create a sweet fruit salad
4. If you can make it 24 hours before you need it, it will taste even "orangier"!
5. Eat and enjoy!

**Servings:** 8-10

**Preparation + Cooking Time:** 5 minutes

**Suggested kitchen tools:** medium mixing bowl, hand or stand mixer, cheese grater or fruit zester

## The Ingredients

### Ingredients:

- 7 oz. marshmallow cream (I used Toonie Moonie Organics)
- 8 oz. cream cheese, softened at room temperature for 15 minutes or until blendable (I used an almond milk based version, but you can use a dairy version)
- the zest of one orange (about 2 tablespoons)
- 2 tablespoons juice from the orange
- Buy whatever fruit you wish to dip into the sauce. I used cut honeydew, strawberries and grapes, but other fruits like apples and watermelon can work too!

### Tips and Tricks:

- I found my ingredients at Whole Foods but the ingredients can be found at most grocery stores and online
- You can omit the orange peel, but the peel is what gives it the true orange flavor



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