Cream Cheese Caramel Apple Dip

From The Bakers Table

This cream cheese caramel apple dip comes together in just 15 minutes — with a sweet cream cheese base, gooey caramel center, and crunchy toffee topping. Perfect for crisp local apples from the market, it's an easy crowd-pleaser for any fall gathering!

Ingredients

8 oz cream cheese block, softened

1/3 cup powdered sugar

1 tsp vanilla extract

2/3 cup caramel dip

2 tbsp toffee bits

1 tbsp peanuts, chopped

1 tbsp walnuts, chopped

Apples, as many as you like

Directions

Mix together cream cheese, powdered sugar, and vanilla extract. Use a mixer to combine evenly.

Heat up the caramel dip until it is a pourable consistency. If using a microwave, use 15 second intervals.

Spread the mixture in the bottom of a serving dish.

Pour the caramel over the cream cheese layer and spread evenly.

Top with the toffee bits, peanuts, and walnuts.

Dip fresh apples and enjoy!

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