

# Cadbury Mini Eggs Dip



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

With this sweet and creamy cake batter-like dessert dip in hand, you'll be the star of your spring get together! It can be dressed up with any assortment of dippers. Our favorites are pretzels (creating a perfect sweet and salty balance!) and firm fresh fruit.

**Makes About 2 Cups**

## Ingredients

8 ounces cream cheese, room temperature

1 stick unsalted butter, room temperature

$\frac{3}{4}$  cup powdered sugar

2 tablespoons brown sugar

1 teaspoon vanilla

Pinch of salt

$\frac{1}{2}$  cup Cadbury Mini Eggs, plus more for serving

Assorted fruit, pretzels, and cookies for serving

## Directions

In a large bowl, use a handheld mixer to beat the cream cheese and butter together until smooth. Add the powdered sugar, brown sugar, vanilla, and a pinch of salt; mix until smooth.

Crush the mini eggs, then stir into the dip. Transfer to a bowl, and top with more mini eggs. Serve with fruit and cookies for dipping.