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## Holiday Dessert Dips

All of these dips can be served with fresh fruit or assorted cookies.

The dips are best if chilled overnight and served the next day.

### Eggnog dip

#### **Here is what you need:**

- 1 8-ounce package brick cream cheese (softened)
- 1 package vanilla instant pudding
- 1 cup heavy cream
- 1 cup eggnog
- ½ teaspoon nutmeg, or more to taste

#### **Here is how you do it:**

Using a hand mixer beat cream cheese and vanilla instant pudding until smooth, then slowly pour in heavy cream, eggnog, and nutmeg. Chill for one hour before serving. Serve with assorted cookies.

### Gingerbread dip

#### **Here is what you need:**

- 1 package 8-ounce brick cream cheese (softened)
- 3 tablespoons unsalted butter, softened
- 3 tablespoons heavy cream
- 3 tablespoons light brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 1/8 teaspoon ground cloves

#### **Here is how you do it:**

Using a hand-mixer, beat cream cheese and butter until smooth, add remaining ingredients. Chill for one hour before serving. Garnish with holiday sprinkles or crushed ginger snap cookies.

- For a sweeter dip – beat in ¼ cup powdered sugar.

### Tiramisu dip

#### **Here is what you need:**

- 2/3 cup heavy cream
- 1 tablespoon espresso powder
- 4-ounce brick cream cheese (softened)
- 8 ounces mascarpone cheese
- 3/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 teaspoons cocoa powder for garnishing

#### **Here is how you do it:**

Using a hand-mixer, beat cream and espresso powder until blended; add cream cheese and mascarpone cheese, and beat until smooth. Add powdered sugar and extract; beat until well-blended. Pour into a serving bowl and dust top with cocoa powder. Serve with lady finger cookies.