

Baked Cranberry Cream Cheese Dip: A Holiday Crowd-Pleaser

Looking for the perfect appetizer for your next holiday gathering? This



OVEN
350°F

TIME
35 min

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INGREDIENTS

1 (8 oz) package cream cheese, softened

1 cup whole cranberry sauce

$\frac{1}{2}$ cup brown sugar

1 teaspoon vanilla extract

1 tablespoon lemon juice

1 teaspoon ground cinnamon

... teaspoon salt

Optional Garnish: Chopped pecans and fresh parsley

For Serving: Crackers, sliced baguette, or fresh veggies

Instructions:

Preheat the OvenPreheat your oven to 350°F (175°C). Lightly grease a 9-inch baking dish or a small oven-safe casserole dish with cooking spray or butter.

Prepare the Dip MixtureIn a mixing bowl, combine the softened cream cheese, brown sugar, vanilla extract, lemon juice, cinnamon, and salt. Use a hand mixer or whisk to blend until smooth and creamy.

Assemble the DipSpread the cream cheese mixture evenly into the prepared baking dish. Spoon the cranberry sauce over the top, spreading it out to cover the cream cheese layer.

Bake the DipPlace the dish in the preheated oven and bake for 20-25 minutes, or until the edges are bubbly and golden. For a caramelized finish, broil for an additional 2-3 minutes.

Garnish and Serve Remove from the oven and sprinkle with chopped pecans (if desired) and fresh parsley for a festive touch. Serve warm with crackers, baguette slices, or fresh veggies.

Pro Tips:

Make Ahead: Assemble the dip ahead of time and bake just before serving.

Add a Kick: Stir in a pinch of cayenne pepper for a hint of spice.

Texture Upgrade: Substitute walnuts or almonds for pecans if preferred.

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- 8. Texture : Upgrade:** Substitute walnuts or almonds for pecans if preferred.
- 9. This : Baked Cranberry Cream Cheese Dip** is the perfect appetizer for bringing people together during the holidays. With its creamy base and sweet-tangy topping, it's a dish that will have your guests coming back for seconds (or thirds!).

10. Check out the original recipe on I : Wuv Cooking for even more inspiration. Let me know how it turned out for you in the comments, and don't forget to share this recipe with your friends and family-it's too good to keep to yourself!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/baked-cranberry-cream-cheese-dip-a-holiday-crowd-pleaser/>