

## Caramel Apple Dip: The Easy No-Bake Treat That Disappears Fast

Caramel Apple Dip: The Easy No-Bake Dessert That Always Steals the Snack Table



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### INGREDIENTS

8 ounces cream cheese, softened  
1/2 cup brown sugar  
1 teaspoon vanilla extract  
1/2 cup caramel sauce, plus more for drizzling  
1/2 cup whipped topping or marshmallow fluff, optional for a lighter texture  
1/4 cup toffee bits or chopped nuts, optional  
Apple slices, for serving

### DIRECTIONS

1. Soften the cream cheese: Let the cream cheese come to room temperature so it mixes smoothly. This helps prevent lumps and gives the dip its creamy texture.
2. Make the base: In a mixing bowl, combine the softened cream cheese, brown sugar, and vanilla extract. Beat or stir until smooth and creamy.
3. Add the caramel: Mix in the caramel sauce until the dip is well blended. If you are using whipped topping or marshmallow fluff, gently fold it in now for a lighter texture.
4. Spread into a serving dish: Spoon the dip into a shallow serving bowl or plate and smooth out the top.
5. Add toppings: Drizzle extra caramel sauce over the top and sprinkle with toffee bits or chopped nuts if desired.
6. Serve with apple slices: Serve immediately with fresh apple slices for dipping. Granny Smith, Honeycrisp, and Fuji apples all work especially well.

### SWAPS & NOTES

Cream cheese gives the dip its rich, tangy base and balances the sweetness of the caramel beautifully.

If you want a fluffier texture, fold in a little whipped topping or marshmallow fluff to lighten it up.

Store-bought caramel sauce keeps this recipe extra easy, but you can absolutely use homemade caramel if that is your preference.

A thicker caramel sauce works best for drizzling and layering on top.

### TIPS FOR SUCCESS

The biggest key to this recipe is using softened cream cheese.

Cold cream cheese can make the dip harder to mix and leave small lumps behind.

Giving it a little time on the counter makes the process much easier.

If you are serving this at a party, slice the apples shortly before serving so they stay fresh and crisp.

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