



# salted caramel pecan cheesecake dip

Get your sweet and salty fix with this super easy and scrumptious Salted Caramel Pecan Cheesecake Dip.

SERVES: 4-6



julie albert  
& lisa gnat

## ingredients

- 1 (8-ounce) package cream cheese, softened
- 2 tbsp caramel sauce
- 1 (7-ounce) jar marshmallow cream
- ½ teaspoon vanilla extract
- 1 (1L) tub Cool Whip, thawed
- ½ cup chopped pecans, divided

### Garnish

- 1/3 cup caramel sauce
- Maldon Sea Salt

### For Dipping

- Pretzel thins
- Waffle thins
- Apples
- Graham crackers
- Strawberries
- Gingersnaps
- Nilla wafers

## directions

1. Using a mixer, on high speed mix cream cheese, caramel sauce, marshmallow and vanilla until blended. Fold in Cool Whip and 1/4 cup chopped pecans.
2. Place in a serving bowl and top with 1/4 cup pecans, caramel sauce and sprinkle with sea salt. Serve with your choice of dipper.

*“Caramels are only a fad.  
Chocolate is a permanent  
thing.”*

– MILTON S. HERSHEY

