

## CARROT CAKE CREAM CHEESE DIP

### INGREDIENTS

- 8 ounces** cream cheese softened
- 1/4 cup** milk
- 3 Tablespoons** powdered sugar
- 1 teaspoon** vanilla extract
- 1/2 cup** shredded carrots
- 1/4 cup** chopped walnuts
- 1 teaspoon** ground cinnamon
- 1/2 teaspoon** ground nutmeg
- 1/4 teaspoon** ground ginger

### DIRECTIONS

- 1.** Make sure your cream cheese is at room temperature for easy mixing. For fast heating, remove the cream cheese from the package and cut into large chunks. Microwave in a medium bowl for 15 seconds.
- 2.** In a medium bowl, whisk together the cream cheese, milk, powdered sugar, and vanilla. If you want the dip thinner, continue adding milk 1/2 Tablespoon at a time until you reach your desired consistency. Microwave again if needed as sometimes cold milk makes the cream cheese chunky again.
- 3.** Add the carrots, walnuts, cinnamon, nutmeg, and ginger and stir to combine. Season to taste with additional spices or sugar as needed.
- 4.** Chill if desired and serve with your favorite dunkers like cookies.

### Notes

If your dip is too thick, add a little milk. Chilling makes the dip thicker and as it warms, it will thin out again.

