

Spiced Dip Blend

single use blend for dip recipe

INGREDIENTS

- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves

DIRECTIONS

- Use the single batch blend right away in cool whip or yogurt OR
- Place the ingredients into a small zip top baggies to create several mixes for quick access.

bulk blend for 1/2 pint jar

INGREDIENTS

- 1 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves

DIRECTIONS

- Thoroughly blend all of these ingredients in a bowl.
- Spoon into a 1/2 pint canning jar, seal tightly and store with your other spice blends.

tamivanhoy.com

Spiced Dip

INGREDIENTS

- 1 Spiced Dip blend (or 4 tablespoons of a bulk blend)
- 8 oz tub of cool whip (defrosted)
- OR
- 8 oz yogurt (plain or vanilla)

DIRECTIONS

- Stir the spice blend into cool whip or yogurt. Blend thoroughly.
- Chill for at least 30 minutes. Can also be chilled overnight before serving.
- Serve cold.
- Store refrigerated for up to 7 days.

If you don't have a pre-made mix, here are the dry ingredients needed...

- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves

VARIATION TIP:

Replace cool whip or yogurt with whipped butter for a spread on muffins, sweet breads, pancakes, biscuits or baked sweet potatoes.

tamivanhoy.com