PECAN PIE DIP



Ingredients

·8 ounces cream cheese, softened
·1 cup whipped topping
·1 cup powdered sugar
·4 tablespoons salted butter
·½ cup brown sugar
·½ cup light corn syrup
·1 cup chopped pecans
·dash of salt
·2 teaspoons vanilla extract
·apple slices, pretzel crisps, graham crackers and/or stroopwafels, for serving

Instructions

·In a medium bowl, add cream cheese, whipped topping, and powdered sugar. Beat until smooth and pour into the bottom of a pie plate. Refrigerate.
·In a medium saucepan over medium-high heat, melt butter and add brown sugar, corn syrup, pecans, and salt. Stirring occasionally, bring to a simmer. Remove from heat, add vanilla, and let cool for 8 minutes.
·Remove the cream cheese mixture from the fridge. Stir and pour the pecan mixture over the cream cheese and serve immediately.
·Serve with apples, pretzel crisps, graham crackers, and stroopwafels.

Notes

Use toasted pecans. Heat your oven to 350°F. Spread the pecan on a baking sheet and bake for 6-8 minutes, stirring every 3 minutes, until golden brown and fragrant