



THE ingles TABLE

with Chef Bruce Brown
Holiday Dessert Dip

Shopping List

- 16 oz. Cream Cheese, Softened
- 1 Cup Smooth Peanut Butter
- ¼ Cup Light Brown Sugar
- 1½ Cup Semi-Sweet Chocolate Chips
- 1 Cup Shelled Peanuts
- 1 Cup Shredded Coconut
- Graham Cracker Squares
- Fresh Banana Slices/Wheels

Cooking Instructions

1) In mixing bowl, place the cream cheese and peanut butter, blending until smooth. Add the brown sugar and continue mixing until incorporated.

2) Spread the mixture onto the bottom of the round casserole dish, evening the top all around.

3) In the food processor, place the chocolate chips and pulse five times. Add the peanuts and pulse another five times. Add the coconut and continue to pulse until all three ingredients are finely chopped.

4) Sprinkle the dry topping over the cream cheese mixture, covering the surface. Cover and refrigerate until service.

5) To serve, remove the covering and microwave at 50% power for two minutes. Check the dip for "hot spots" and continue to microwave at 50% power in thirty second increments until the topping is beginning to melt.

6) Serve warm, dipping the graham crackers in the dip and placing a banana wheel on each serving.



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