

POPCORNER[®] No-Bake Blueberry Cheesecake Dip

Ingredients

- 1 bag (5 oz) SEA SALT
- 8 oz brick-style cream cheese, softened
- 1/3 cup sweetened condensed milk
- 1 tsp freshly grated lemon zest
- 4 tsp freshly squeezed lemon juice
- 1 tsp vanilla extract
- Pinch ground cinnamon
- 1 ¼ cups frozen blueberries, thawed and excess liquid drained, divided
- 1 tbsp chopped fresh mint leaves
- Confectioners' (icing sugar), for dusting

How to make it

1. In large bowl, using handheld electric mixer on low speed, beat cream cheese until light and fluffy. Increase speed to medium-high and beat until smooth and creamy.
2. Beat in sweetened condensed milk, lemon zest, lemon juice, vanilla and cinnamon until smooth and blended. Fold in 1 cup blueberries. Transfer to serving bowl.
3. Refrigerate for 30 to 35 minutes or until well chilled and thickened slightly.
4. Just before serving, top dip with remaining blueberries and mint, and dust with confectioners' sugar. Serve with POPCORNERS[®] Sea Salt.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	6-8

Made with



SEA SALT