BROWNIE BATTER DIP

Creamy, chocolatey, no-bake fun!

Prep Time: 10 minutes ♥ Chill Time: 20 minutes ♥ Makes: About 2 cups



INGREDIENTS

- 4 oz cream cheese, softened
- 2 tbsp unsalted butter, softened
- 1/2 cup powdered sugar
- 1/4 cup packed brown sugar
- 1/4 cup unsweetened cocoa powder
- 1 tsp vanilla extract
- 2–3 tbsp milk, as needed
- 1/3 cup mini chocolate chips, plus extra for topping
- 2 tbsp colorful candy-coated chocolates (optional)

DIRECTIONS

1. Beat the softened cream cheese and butter until smooth and fluffy.
2. Add powdered sugar, brown sugar, cocoa powder, and vanilla. Mix until creamy.
3. Beat in 2 tablespoons milk. Add a little more if needed for a soft, scoopable dip.
4. Fold in mini chocolate chips and candy-coated chocolates.
5. Spoon into a serving bowl, sprinkle with extra chips, and chill for 20 minutes.
6. Serve with strawberries, graham crackers, pretzels, vanilla wafers, or chocolate cookies.

BUBBIE'S TIPS

- For extra brownie flavor, add 1 tablespoon melted and cooled chocolate.
- Make it ahead and refrigerate in a covered container for up to 3 days.
- Let sit at room temperature for 10 minutes before serving for easy dipping.



BUBBIE'S SPACE

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