

Plate Dream

Cream Cheese Fruit Dip – Easy No-Marshmallow Fluff Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Dip Base

- [ ] 8 oz (225 g) cream cheese, softened
- [ ] 3 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 tsp fresh lemon juice
- [ ] Pinch of salt (optional)

Instructions

1. Place the softened cream cheese in a mixing bowl; let it sit for a moment while you gather the other ingredients.
2. Add honey, vanilla extract, lemon zest, and lemon juice. Whisk gently until the mixture is smooth and glossy; taste and decide if a touch more honey is needed.
3. If the dip feels too thick, stir in an additional teaspoon of lemon juice or a splash of milk for extra silkiness.
4. Transfer to a serving bowl, drizzle a thin line of honey on top, and sprinkle a bit more lemon zest for color.
5. Arrange fresh fruit around the bowl—think sliced apples, berries, grapes, and pineapple. For inspiration, see the best fruit salad page.

Nutrition per serving

210 kcal	4 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use room-temperature cream cheese to avoid lumps.
- Adjust honey based on the sweetness of your fruit selection.
- Serve promptly; the dip can thicken as it cools.