

peppermint crunch dip



Ingredients:

- 1 8-ounce package cream cheese, softened
- ½ cup powdered sugar
- ¼ teaspoon peppermint extract
- 4 oz Cool Whip (half a container)
- 1 Cup (plus more for garnish) Andes Peppermint Crunch Baking Chips (or Andes Peppermint Candies, crushed)
- Chocolate Graham Crackers and/or Chocolate Covered Pretzels

Directions:

- Crush peppermint baking chips in Power Chef with blade attachment. Place in bowl and set aside.
- Beat cream cheese in Power Chef with until smooth. Add powdered sugar and peppermint and pull cord a few times until well combined.
- Add cool whip to mixture ad crushed baking chips, pull cord a few more times to blend.
- Spoon into Tupperware bowl and serve with graham crackers and/or pretzels.

Your Tupperware Kitchen Consultant.

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