

Lancaster Fresh™

Chocolate Salted Caramel

GOURMET DIP MIX

NET WT 3.75 OZ (28g)

Simple to prepare!

Ingredients needed:

- Chocolate Salted Caramel Dip Mix
- 1 cup sour cream
- 8 oz. cream cheese, softened

You may use lowfat or nonfat products with this mix, although results may vary.

Complete directions and recipes inside!

Ingredients: brown sugar, dry molasses (cane sugar, cane molasses, and cane caramel), natural flavors (w/dextrose, corn starch, tricalcium phosphate added to prevent caking, water, glycerine, alcohol), chocolate chips (sugar, unsweetened chocolate, cocoa butter, soy lethicin [an emulsifier], natural vanilla extract), and salt.

Contains: milk, soy

For optimum shelf life, store dry mix in your refrigerator or freezer.

Distributed By:

ICC Global Trade, LLC

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Nutrition Facts

Serving Size 2 Tablespoons (24g)
Servings Per Container about 22

Amount Per Serving	Mix	with added ingredients
Calories	80	70
Calories from Fat	20	50
	% Daily Value**	
Total Fat 1.5g*	2%	9%
Saturated Fat 1g	5%	18%
Trans Fat 0g	-	-
Cholesterol 0mg	0%	5%
Sodium 95mg	4%	3%
Total Carbohydrate 18g	6%	2%
Dietary Fiber 0g	0%	0%
Sugars 16g	-	-
Protein 0g	-	-
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	0%	0%

*Amount in Chocolate Salted Caramel Dip Mix. Added ingredients contribute an additional 0 calories, 4.5g total fat, 2.5g saturated fat, 0g trans fat, 15mg cholesterol, 0mg sodium, 0g total carbohydrate, <1g protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

CHOCOLATE SALTED CARAMEL DIP MIX™

Ingredients needed:

- ☑ **Chocolate Salted Caramel Dip Mix**
- ☑ 1 cup sour cream
- ☑ 8 oz. cream cheese, softened
- ☑ *Optional:* fold in an 8 oz. container of whipped topping (i.e., Cool Whip®).

You may use lowfat or nonfat products with this mix, although results may vary.

**Cream cheese may be softened in microwave. Blend cream cheese to avoid any "hot spots" before adding to recipe.*

Directions:

Mix all ingredients well using an electric mixer. Chill at least 4 hours before serving. Stir before serving. For best results chill overnight. Serve with any fruit, mild flavored cookie, or pound cake or angel food cake slices. Keep prepared dip refrigerated.

SALTED CARAMEL PRETZEL BROWNIES

- 1 packet **Chocolate Salted Caramel Dip Mix**
- 1 box brownie mix (for a 13x9-inch pan)
- 3 cups pretzels
- 8 oz. cream cheese, softened
- 8 oz. whipped topping (i.e. Cool Whip®)

Preheat oven to 350°. Grease a 13x9-inch baking pan. Prepare box of brownie batter according to package directions. Pour about 1/3 of the batter into the prepared baking pan. Spread until the bottom of the pan is evenly coated. Then add two even layers of pretzels, covering the entire surface. Carefully spoon the remaining brownie batter on top to cover the pretzels. Bake for 30 minutes, or until a toothpick inserted in the middle of the brownies comes out clean. Remove and set on a cooling rack to cool. Mix softened cream cheese with packet of **Chocolate Salted Caramel Dip Mix** with an electric mixer. Fold in whipped topping. Spread mixture on top of cooled brownies. Serve and enjoy!