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Holiday Dessert Dips

All of these dips can be served with fresh fruit or assorted cookies.

The dips are best if chilled overnight and served the next day.

Eggnog dip

Here is what you need:

- 1 8-ounce package brick cream cheese (softened)
- 1 package vanilla instant pudding
- 1 cup heavy cream
- 1 cup eggnog
- ½ teaspoon nutmeg, or more to taste

Here is how you do it:

Using a hand mixer beat cream cheese and vanilla instant pudding until smooth, then slowly pour in heavy cream, eggnog, and nutmeg. Chill for one hour before serving. Serve with assorted cookies.

Gingerbread dip

Here is what you need:

- 1 package 8-ounce brick cream cheese (softened)
- 3 tablespoons unsalted butter, softened
- 3 tablespoons heavy cream
- 3 tablespoons light brown sugar
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 1/8 teaspoon ground cloves

Here is how you do it:

Using a hand-mixer, beat cream cheese and butter until smooth, add remaining ingredients. Chill for one hour before serving. Garnish with holiday sprinkles or crushed ginger snap cookies.

- For a sweeter dip – beat in ¼ cup powdered sugar.

Tiramisu dip

Here is what you need:

- 2/3 cup heavy cream
- 1 tablespoon espresso powder
- 4-ounce brick cream cheese (softened)
- 8 ounces mascarpone cheese
- 3/4 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 teaspoons cocoa powder for garnishing

Here is how you do it:

Using a hand-mixer, beat cream and espresso powder until blended; add cream cheese and mascarpone cheese, and beat until smooth. Add powdered sugar and extract; beat until well-blended. Pour into a serving bowl and dust top with cocoa powder. Serve with lady finger cookies.