



RECIPE BASKET

Fluffy Peaches & Cream Dessert

8 oz. cream cheese, softened

8 oz. sour cream or Greek yogurt

1 packet **D&Co. Kitchen Peaches & Cream Dip Mix**

1-8oz container frozen whipped topping (Cool Whip) or prepared whipped cream

2-15oz cans peaches, drained and chopped

2 cups mini marshmallows

2 cups blueberries, optional

In a large bowl, mix together softened cream cheese, sour cream, and **Peaches & Cream Dip Mix**. Add in chopped and drained peaches, mini marshmallows and thawed whipped topping. Fold together. *Optional: fold in two cups fresh blueberries.* Chill for a minimum of 2 hours before serving.

Peaches & Cream Fruit Pizza

1/2 Packet **D&Co. Kitchen Peaches & Cream Dip Mix**

1/2 cup sour cream

4 oz. cream cheese

1 package sugar cookie dough

sliced peaches

Blueberries or Blackberries

Mint for garnish

Prepare **Peaches & Cream Dip Mix** as called for on product tag. Allow mix to chill in fridge for at least 1 hour. Spread sugar cookie dough on round pan in large pizza-shape. Bake at 350 degrees for 15-20 minutes or until golden brown. Allow cookie pizza crust to cool in fridge before adding toppings. Once cooled, add layer of **Peaches & Cream Dip Mix** mixture to cookie crust as "sauce" for your pizza. Add toppings per your taste / preferences (pictured with sliced peaches and blueberries as toppings).

Peaches & Cream Parfaits

1 packet **D&Co. Kitchen Peaches & Cream Dip Mix**

- 8 oz. cream cheese, softened
- 1 cup sour cream
- 8 oz. whipped topping (i.e., Cool Whip®)
- 24 gingersnap cookies, crushed
- blueberries, optional
- peach slices, optional

Prepare **Peaches & Cream Dip Mix** per tag directions. After whipping with mixer, fold in an 8 oz. container of whipped topping. In a large zipper-type bag, place approximately 24 gingersnap cookies; crush with a rolling pin or heavy object. Place 1/8 cup crushed gingersnaps in bottom of each parfait glass (this recipe will make 8 parfaits). Fill each parfait glass halfway with Peaches & Cream mixture. Repeat layer of crushed gingersnaps and Peaches & Cream mixture. Garnish each parfait with small amount of gingersnap crumbs. Chill before serving.

