

Apple Cinnamon Dip

4 tablespoons unsalted butter

2 Granny Smith apples, cored and chopped

1 (8-ounce) package cream cheese, softened

2 cups apple butter

1 cup plain or low-fat Greek yogurt

1 tablespoon ground cinnamon

Graham crackers

Apple Slices

In a medium skillet, melt butter over medium heat.

Add Granny Smith apples, and cook until softened, about 20 minutes.

To a 2-quart slow cooker, add cream cheese, apple butter, yogurt, cinnamon, and apple mixture.*

Cook on High for 1 hour, stirring occasionally.

Spoon mixture into a 1-quart bowl.

Serve immediately with graham crackers and apple slices.

Notes: Dip will keep in slow cooker on Warm for 4 hours.

*No slow cooker? Prepare in saucepan on stovetop over medium-low heat