

## *Fruit Dip – Mama's*

**1 - 7 OZ. JAR MARSHMALLOW CREAM**

**1 - 12 OZ. CARTON SOUR CREAM**

**1 - 14 OZ. CAN SWEETENED CONDENSED MILK**

**1/3 CUP LEMON JUICE, 3 MEDIUM LEMONS  
LEMON ZEST**

Using a microplaner, zest the outside (yellow) peel off lemons. Zest before cutting and juicing. Set lemon zest on parchment or a slick surface plate.

Combine marshmallow cream, sour cream, sweetened condensed milk, and 1/3 cup of lemon juice in a medium bowl. Using an electric hand blender, mix all ingredients until smooth. Fold in most of the zest.

If you are serving a fruit that browns (like apples) toss them in the remaining lemon juice to prevent them from turning. Store clean dry fruit in an airtight container.

Refrigerate the dip overnight, sprinkle with lemon zest before guests arrive. Serve with fresh cut fruit.

Makes 4 cups of dip.