



Cranberry Orange Cheesecake Dip



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1/6th of recipe (about 1/4 cup): 73 calories, 3g total fat (2g sat. fat), 78mg sodium, 9.5g carbs, 0.5g fiber, 7g sugars, 2g protein

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Prep: 5 minutes



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Ingredients

1/4 cup light/reduced-fat cream cheese, room temperature
3/4 cup light whipped topping (thawed from frozen)
1/2 cup canned mandarin orange segments packed in juice, drained and chopped
1/3 cup fat-free plain Greek yogurt
1 packet no-calorie sweetener
Dash cinnamon
Dash salt
1 tsp. orange zest
2 tbsp. sweetened dried cranberries, chopped

Directions

In a medium bowl, stir cream cheese until smooth. Add whipped topping, orange segments, yogurt, sweetener, cinnamon, and salt. Mix until smooth and uniform.

Fold in orange zest and half of the cranberries. Mix until uniform.

Top with remaining cranberries.

MAKES 6 SERVINGS

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