

Cherry Cheesecake Dip

- 8 oz. cream cheese, softened
- 1/2 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1 1/2 teaspoons [lemon juice](#)
- 1/3 cup sour cream **full fat is best**
- 1/2 cup heavy whipping cream
- 1 21 oz. can cherry pie filling **chilled**

For serving

- Gingersnap cookies
- graham crackers

Instructions

1. Refrigerate can of cherry pie filling until ready to use.
2. Beat cream cheese until very smooth, about 1 minute. Add sugar, vanilla, and lemon juice and beat until smooth, about 2 minutes. Add sour cream and heavy cream and beat on medium high until smooth, thick and fluffy, about 3-5 minutes.
3. Pour filling into a large serving dish (its better for it to be larger than smaller so there is more surface area for the topping). Cover and chill in the refrigerator for at least one hour to set, up to several days.
4. When ready to serve, spoon chilled cherry pie filling on top. Best served with gingersnap cookies.