



## *Ginger Snap Dip*

Yield: 2 cups

Serves approximately 5-8 people

- 1 pound mascarpone
- 3 tablespoons grated, fresh ginger
- 1 teaspoon cinnamon
- $\frac{1}{4}$  teaspoon cloves
- 2 tablespoons sugar
- $\frac{1}{4}$  cup molasses
- 2 tablespoon water

Place mascarpone in mixing bowl to soften. Combine remaining ingredients in small sauce pan and place on low heat. Heat gently, stirring constantly until sugar is dissolved and all ingredients are combined 3-4 minutes. Remove from heat and let cool. When the mixture cools, whisk into softened mascarpone. Serve with FoodShouldTasteGood® Chocolate, Sweet Potato or Cinnamon tortilla chips.