



truwhip

Sugar Free Dunkin Dip

Serves: 4-6 | Prep Time: 5 min



Directions

1. Preheat the oven to 350° and prepare a cookie sheet with parchment paper or a silicone mat.
2. Spread the yellow cake mix onto the cookie sheet that is lying with the parchment paper and spread evenly. Place in the oven for 6 to 7 minutes ensuring that we have treated the cake mix flour (temperature of flour should reach 160°). At the halfway mark, make sure to mix the flour to make sure it gets evenly baked. Out of the oven allow it to cool.
3. In a bowl, add in the whip topping, baked cake mix, the two sugar-free vanilla pudding cups, and the sprinkles with a hand mixer or stand mixer to ensure a nice fluffy dip.
4. You can use cookies, fruits, anything your heart desires to dip in this goodness.
5. Store in the freezer up to three months to enjoy! (Allowed to sit in room for 30 minutes.)

Ingredients

What you'll need:

- 1 - 8oz container keto friendly whipped topping
- 1 sugar-free yellow cake mix
- 2 sugar-free vanilla pudding cups (11oz)
- Sprinkles

