



Apple Toffee Salad

1 packet **D&Co. Kitchen Apple Toffee Dip Mix**

8 oz. cream cheese, softened

4 oz. (1-1 ½ cups) whipped topping (i.e., Cool Whip), or prepared whipped cream

8-10 cups of bite-sized unpeeled Red Delicious or Granny Smith apples

Add the entire packet of **Apple Toffee Dip Mix** to the cream cheese and mix well. Beat the mixture with an electric mixer at a medium speed or by hand with a fork until it becomes creamy. Gently fold in the whipped topping or whipped cream. Next, incorporate bite-sized apple pieces into the prepared dip, along with 1 cup of dry-roasted peanuts. Serve immediately.

Apple Toffee No Knead Quick Bread

1 packet **D&Co. Kitchen Apple Toffee Dip Mix**

3 cups all-purpose flour

2 teaspoons coarse sea salt

1/2 teaspoon active dry yeast, (or instant yeast)

½ cups warm water, (about 110 degrees F)

In a large mixing bowl, combine flour, salt and yeast and **Apple Toffee Dip Mix**. Pour in warm water and stir with a wooden spoon until well combined. The dough will be sticky. Cover the bowl and allow it to rise at room temperature for 2-3 hours, or in the refrigerator for up to 15 hours.

Scoop dough onto a floured work surface and shape into a ball. Sprinkle a tiny bit of flour on top of the dough ball and place it on a piece of parchment paper. Cover the dough with a dry kitchen towel. Allow to rise for 30 minutes. At this point you can score the bread with a bread lame, if you want, but it's not required.

Meanwhile, place an empty round casserole/cast iron pot*, with the lid on, into the oven and preheat oven to 450 degrees F.

Uncover dough and lift the parchment paper, with the dough on it, into your hot pan that's been preheating in the oven. Cover with lid and return to oven to bake for 30 minutes.

After 30 minutes, remove lid and bake, uncovered for about 15 more minutes, until golden on top. Remove from oven and allow bread to cool on a wire cooling rack.

Store bread in an open paper bag on the counter for up to 1 week.

