



Cheeseburger Dip with Buttery Toast

Ingredients Needed for Cheeseburger Dip with Buttery Toast

- 1 package Aunt Millie's Butter Topped Wheat Bread
- Butter-flavored cooking spray
- 1 pound lean ground beef
- 1 package low-fat cream cheese, room temperature
- 1 cup low-fat mayonnaise
- 1 cup low-fat sour cream
- ½ cup cheddar cheese
- ½ cup mozzarella cheese
- 3 tablespoons milk
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon garlic powder
- ⅛ teaspoon cayenne pepper



Directions | Yield: 40 servings of Cheeseburger Dip with Buttery Toast

1. Preheat the oven to 350°F.
2. Place 10 bread slices onto a baking sheet and coat with cooking spray.
3. Bake for 7-10 minutes until nicely browned. Cut each slice into quarters diagonally.
4. Meanwhile, cook the ground beef in a medium skillet until cooked through and browned well. Drain grease, and place into a large bowl.
5. Add the remaining ingredients into a bowl and mix well. Pour into a large baking dish, or place into a crock pot if desired.
6. Bake for 30 minutes until bubbly and browned.
7. Serve with toast and enjoy your Cheeseburger Dip with Buttery Toast!

