

Christmas Tree Dip



Serves	15
Prep time	10 minutes
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Egg , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Gluten Free , RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Savoury Snack
Misc	Child Friendly , Serve Cold
Occasion	Christmas
Website	Domestic Diva

Ingredients

- 1 Block Philadelphia Cream Cheese
- 1 Small thin piece of celery, 4cm long
- Garlic salt
- Pear Sauce (refer to recipe)
- Fresh chives
- small sprig of parsley

Directions

1. Cut the cream cheese block diagonally across to make two triangles. Place the triangles on a platter so that they form a tree shape. Smooth over the join with your finger or a palette knife. Push the celery into the bottom to make the tree trunk.
2. Sprinkle a bit of garlic salt over the cheese then pour over the pear sauce. Sprinkle with chives to garnish and place a small sprig of parsley at the top.
3. Serve with your favourite crackers and celery sticks.

Note

Low Chemical /Failsafe, Gluten-free

Thank you to Rona from [Domestic Diva](#) for this recipe.

Variations: I was very unprepared when I made this recipe last year, I had no garlic salt, chives or parsley. I used a bit of sea salt instead of the garlic, [pear and vegetable sauce](#) instead of [pear sauce](#) and no garnishes - it still tasted great. You could certainly experiment with any other savoury toppings your family can have.