

Brown Sugar and Sour Cream Dip

1 (16-ounce) container sour cream
1/3 cup maple syrup
3 Tbsp dark brown sugar
Fresh fruit

Thicken sour cream: line a fine wire-mesh strainer with a coffee filter and place over a bowl. Spoon sour cream into filter. Cover with plastic wrap. Chill at least 24 hours, but no longer than 72 hours.

Discard liquid in bowl, and whisk together thickened sour cream, maple syrup, and brown sugar until blended. Serve with fruit slices.