

Bread Bowl Artichoke Dip

2 16oz sourdough bread rounds (about 6-in. diameter), divided

Vegetable oil

4 oz cream cheese, softened

½ cup milk

1 can (14oz) artichoke hearts, in water, drained

1 1.4-oz envelope or one 1.8oz box (2 envelopes) vegetable soup mix

1 garlic clove, pressed

1 lemon

1 container (8oz) sour cream

Grated fresh parmesan cheese (optional)

- 1 Preheat oven to 450 deg F. Using Color **Coated Bread Knife**, slice off top of bread round to create a lid; set lid aside. Carefully remove center of bread round to form a 4 ½ inch-wide and 2-inch-deep well for dip. Slice center of first and entire second bread round into 1 inch cubes. Place bread bowl on center of **Large Round Stone with Handles**. Arrange bread cubes around bowl; spray with vegetable oil using **Kitchen Spritzer**.
- 2 In Classic Batter Bowl, whisk cream cheese until smooth using **Stainless Whisk**. Add milk to cream cheese; whisk until smooth. Chop artichokes using **Food Chopper**. Add artichokes, soup mix and garlic pressed with **Garlic Press** to batter bowl; mix well using **Small Mix 'N Scraper**. Microwave on HIGH 5-7 minutes or until hot (do not boil). Juice lemon using **Juicer** to measure 2 tbsp juice. Stir juice and sour cream into hot artichoke mixture; pour into bread bowl
- 3 If desired, grate Parmesan cheese over bread bowl and bread cubes using **Rotary Grater**. Lean lid against bread bowl. Bake 13-15 minutes or until bread cubes and top of dip are golden brown. Remove from oven; serve immediately.