



Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Unicorn Tye Dye Dip

Ingredients

- 12 oz cream cheese or vegan cream cheese
- 1 cup yogurt (nondairy works, too)
- 1 tsp pure vanilla extract
- 1/3 cup sugar of choice, or monk fruit for sugar-free food coloring (various) or a pinch turmeric, acai powder, spirulina, and blue spirulina

Instructions

- 1. Bring cream cheese to room temperature.
- 2. Blend all ingredients except the colors until smooth.
 Although a blender, food processor, or hand blender will yield smoothest results, you can technically stir by hand if you must.
- 3. Divide among four little dishes and stir a different coloring into each dish. (Be very light-handed if using turmeric and spirulina, as these flavors are strong and a little goes a long way.)
- 4. Drop a spoonful of each color into a serving bowl, alternating colors.

 Then swirl colors together with a spoon. Leftovers can be covered and refrigerated for up to three days.

Enjoy!

