



Unicorn
Cheesecake Dip



Ingredients

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- 12 oz cream cheese or [vegan cream cheese](#)
- 1 cup yogurt of choice, such as coconutmilk yogurt
- 1 tsp pure vanilla extract
- 1/4 cup sugar of choice
- 1 additional tbsp sugar, or pinch uncut stevia
- food coloring OR a pinch turmeric, acai powder, spirulina, and blue spirulina

Instructions

Bring cream cheese to room temperature.

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.

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.)

Drop spoonfuls of each color into a serving bowl, alternating colors.

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