

MERMAID DIP

INGREDIENTS

- 8 oz package cream cheese, room temperature
- $\frac{1}{2}$ c. powdered sugar
- 7 ounce container marshmallow cream
- 1 tsp vanilla extract
- 8 ounce container frozen whipped topping, thawed
- Food coloring in pink, green, red, and blue (mix blue and red to make purple)
- Various sprinkles

INSTRUCTIONS

1. In a mixing bowl beat the cream cheese until smooth and creamy. Add the powdered sugar to the bowl and beat until combined and light and fluffy.
2. Add the marshmallow cream and vanilla extract to the bowl and stir to combine.
3. Fold a large spoonful of the thawed whipped topping into the dip mixture. Then fold the remaining whipped topping into the dip until completely combined.
4. Divide the dip into bowl (the amount of different colors you want) and the food coloring as desired. Carefully mix until the colors are incorporated. Do not over stir as the dip will deflate.
5. Add dollops of the differently colored dip to a bowl. Then, run a knife or bamboo skewer around in the dip to create swirls. Do not over stir or the dip will become gray.
6. Top the dip with assorted sprinkles.
7. Serve with your choice of cookies (like vanilla wafers, butter cookies, shortbread cookies, sugar cookies, and/or gingersnaps) or fruit.