

# My Father's Dragon

## Dragon Dessert Dip

### Ingredients & Supplies

- 8 oz softened full-fat cream cheese
- ½ cup softened unsalted butter
- ½ cup powdered sugar
- ⅓ cup graham cracker crumbs
- 1 tbsp vanilla extract
- Blue food coloring gel
- 2 watermelon slices
- 1 taffy candy Mystery flavor
- 1 taffy candy Blue Raspberry flavor
- Variety of cookies/pretzels for dipping
- Black icing writer
- Blue icing writer
- Round white sprinkles
- Non-stick cooking spray
- Kitchen shears

### Instructions

Combine softened cream cheese, vanilla extract, and butter using a high powered mixer. Add in powdered sugar and graham cracker crumbs. Beat until blended. Add blue food coloring until desired color is achieved. Cover mixture with plastic wrap and refrigerate for two hours.

Place mixture onto a serving board and shape into an oval and make smooth using non-stick cooking spray on your fingers or a knife so that it doesn't stick to the dip.

Cut a few small triangles out of the watermelon for the horns and place them on top of the head. Use kitchen shears to cut ovals out of the taffy candy Mystery flavor for eyes and a few teeth and place them onto the face. Use black icing writer to draw on eyebrows, mouth and to finish the eyes. Use blue icing writer to draw on a nose. Add white sprinkles for the freckles and place above the nose. Use taffy candy Blue Raspberry flavor to make ears and press into the sides of the head. Serve with a variety of your favorite cookies and pretzels.



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