

# Pineberry Unicorn Toast

SIX SERVINGS

YIELD

20 MINUTES

PREP TIME







## Ingredients

- **PINEBERRIES**
- **6 SLICES OF THICK-SLICED BREAD**
- **1 – 8 OUNCE PACKAGE OF CREAM CHEESE**
- **FOOD COLORING (YOU CAN USE TRADITIONAL FOOD COLORING OR NATURAL OPTIONS SUCH AS DRAGON FRUIT POWDER, DRIED BLUEBERRY POWDER, AND SPIRULINA POWDER)**
- **1 GOLDEN KIWI**
- **SPRINKLES & EDIBLE GOLD FLAKE (CAN BE SUBSTITUTED FOR ANY FUN SPARKLY TOPPINGS)**

## Directions

- **TOAST YOUR THICK-SLICED BREAD AND ALLOW TO COOL PRIOR TO TOPPING.**
- **BRING CREAM CHEESE TO ROOM TEMPERATURE THEN SEPARATE INTO SMALL BOWLS TO BE COLORED LEAVING SOME CREAM CHEESE WHITE.**
- **COVER EACH SLICE OF TOAST WITH A BASE LAYER OF WHITE CREAM CHEESE, THEN USE VARIOUS COLORS AND TOPPINGS TO DECORATE!**