



EASTER BUNNY SPINACH DIP

2 - 8 oz tubes refrigerated crescent roll dough/sheets
10 oz frozen chopped spinach, thawed and squeezed dry
6 oz cream cheese
2 cloves garlic, minced
1/2 cup mayonnaise
1/2 teaspoon salt
1/2 teaspoon onion powder
1/4 teaspoon chili powder
1/4 teaspoon pepper
1 teaspoon italian seasoning
1/2 cup shredded parmesan cheese
1 cup shredded mozzarella cheese, divided

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Preheat oven to 375 degrees. Place spinach, cream cheese, and garlic in a skillet over medium heat. Heat and stir for 3-4 minutes until cream cheese is melted. Stir in mayonnaise and seasonings. Stir in parmesan cheese and 1/2 cup of the mozzarella cheese. Cook and stir until hot and melty, then reduce heat to low.

Open one tube of crescent dough but do not unroll the dough. Roll and stretch the dough until you have a "rope" of dough 18 inches long. Cut into 12 equal pieces. Repeat with the other tube. Line a cookie sheet with parchment paper and make a bunny shape with the dough pieces: Use one piece of dough surrounded by six more pieces to create the head; then use 13 pieces to create a circle for the body. Use the remaining 4 pieces to shape ears. Scoop the hot spinach dip into the center of the body circle, adding some dip to the ears if desired. Top dip with remaining 1/2 cup of mozzarella cheese. Bake about 18 minutes until crescents are golden brown and cooked through. <https://wp.me/p405LX-47v>