



EDIBLE CRAFTS

A collection of over 125 crafts at all different levels of difficulty dedicated strictly to food crafts. It is truly a culinary of great crafts to suit everyone in your house! All of these crafts are totally edible after you make them!



Now Isn't That Just Peachy!

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EDIBLE CRAFTS

Edible Peanut Butter Playdough

Ingredients:

1/2 cup peanut butter
1/2 cup honey
1 cup powdered milk

Procedure:

Knead until smooth.

Cookie Cards

Ingredients:**Cookies:**

1 c (2 sticks) butter, softened
1 c sugar
2 large eggs
2 Tbs. of light corn syrup
1 tsp. vanilla extract
3-1/2 c all-purpose flour

Icing:

2 c confectioner's sugar
1 Tbs. Powdered egg whites
6 Tbs. Water, divided
Pinch cream of tartar
Food coloring, depending on your holiday or preference
Sprinkles
Fruit Roll-Ups, depending on your holiday or preference

Procedure:

1. In bowl, with electric mixer on medium-high, beat butter and sugar until fluffy. Beat in eggs, corn syrup, and vanilla. Reduce mixer speed to low, and beat in flour. Divide dough into 2 balls, and shape into rectangles. Cover with plastic wrap, and refrigerate 1 hour.
2. Heat oven to 375 degrees. Between two sheets of wax paper, roll one ball of dough into a 9" x 15" rectangle. Remove top layer of wax paper, and invert dough onto baking sheet. Remove wax paper. Cut out 3" x 5" rectangles and place 1" apart. Repeat with remaining dough. Place in freezer for 15 minutes.
3. Bake cookies for 12-15 minutes, or until golden. Cool on baking sheet.
4. Prepare icing: In large bowl, with mixer on low speed, beat sugar, egg whites, 3 Tbs. Water, and cream of tartar until combined. Increase mixer speed to high, and beat until stiff peaks form.
5. To decorate: Divide icing: tint icing to desired colors (making some lighter and some darker to contrast, i.e., Valentine's cookies (red and pink icing), Halloween (brown and orange icing), Christmas (green and red icing). Set colored icing mixes aside. Add 1 or 2 Tbs. of water to remaining white icing to thin to consistency of heavy cream. Using your fingertip spread thinned icing over cooled cookies. Let dry 15 minutes. Place colored icings in zipper bags and snip a small corner off one end. Decorate your cookies to look like a postcard with the colored icings and add sprinkles. To make stamps, cut Fruit Roll-Ups and attach to upper right hand corner of the cookie. You can write something on your cookie like, "To: Daddy" or whatever!

Maple Snow Candy

Fill large pans with fresh, clean, firmly packed snow. Boil real maple syrup until it reaches the soft-ball stage, then pour it in a thin stream from a large spoon onto the snow. After the syrup has started to harden, it can be lifted in sections with a fork and twisted into elaborate shapes.

Homemade Lollipops

Ingredients:

Sprinkles
1 c sugar
1/2 c water
1/3 c light corn syrup
1/4 tsp. cinnamon extract
1 drop of desired colored food coloring
12 lollipop sticks

Procedure:

Coat 12 metal molds (whatever shape you desire) with vegetable cooking spray. Arrange sprinkles in coated molds.

In saucepan, combine sugar, water, and corn syrup. Bring to a boil over high heat, stirring occasionally. Reduce heat to medium-high, attach candy thermometer to side of pan, and simmer until mixture reaches 300 degrees, about 20 minutes. Remove pan from heat; stir in cinnamon extract and food coloring. Working quickly, spoon liquid into molds. Press lollipop sticks into center. Cool completely.

To make small, round lollipops, place sticks on aluminum foil and arrange sprinkles around sticks. Spoon liquid over sticks and sprinkles. Cool completely and peel off foil.

Rock Crystals

Ingredients:

Porous stones or charcoal briquettes
Vinegar
Salt
Warm water
Small enamel or glass bowl

Procedure:

1. Add 3 tablespoons of salt to a half bowl of warm water and stir until it dissolves. Keep adding salt until no more will dissolve.
2. Add a tablespoon of vinegar. Fill up the bowl with porous stones or briquettes. Leave on top of refrigerator for a couple of days. Take it down and notice that crystals have begun to form. As the water continues to evaporate, the bowl will be filled with rock crystals.

Homemade Marshmallows

Ingredients:

2 1/2 tablespoons un-flavored gelatin
1 1/2 cups granulated sugar
1 cup light corn syrup
1/4 teaspoon salt
2 tablespoons pure vanilla extract
Confectioners' sugar for dusting

Procedure:

1. Combine gelatin and 1/2 cup cold water in an electric mixer with whisk attachment (you can whisk by hand if you do not have the attachment). Let stand 30 minutes.
2. Combine granulated sugar, corn syrup, salt, and 1/2 cup water in a small, heavy, saucepan; place over low heat and stir until sugar has dissolved. Wash down sides of pan with a wet pastry brush to dissolve sugar crystals.
3. Clip on a candy thermometer; raise heat to high. Cook syrup without stirring until it reaches the firm-ball stage (244 degrees). Immediately remove pan from heat.
4. With mixer on low speed, slowly and carefully pour syrup into the softened gelatin. Increase speed to high; beat until mixture is very thick and white and has almost tripled in volume, about 15 minutes. Add vanilla; beat to incorporate.
5. Generously dust an 8 by 12 inch glass baking pan with confectioner's sugar. Pour marshmallow mixture into pan. Dust top with confectioners' sugar; wet hands and pat it smooth. Dust with confectioners' sugar; let stand overnight, uncovered, to dry out. Turn out onto board and cut marshmallows with a dry hot knife into 1 1/2 inch squares, and dust with more sugar.

Chocolate Molding Clay**Ingredients:**

10 ounces of chocolate (chopped chunks or chips)

1/3 cup light corn syrup

Note: the chocolate can be substituted with almond bark, or colored candy disks to create different colored flowers

Procedure:

1. Melt the chocolate in a microwave for 1 minute. Stir. If chocolate is not completely melted, return to the microwave for 30 seconds at a time and stir until smooth. If you don't have a microwave, place the chocolate in the top of a double broiler over hot water and stir until melted.
2. When the chocolate is melted, add the corn syrup and blend.
3. Pour the mixture onto a waxed paper sheet.
4. Spread the chocolate with your fingers until it's about 1/2 inch thick.
5. Cover loosely with waxed paper and let it stiffen for at least a couple hours or overnight. The chocolate will become very pliable.

Making a Chocolate Rose:

Have the kids roll 10 marble-sized balls out of the chocolate clay.

Place the balls on a waxed paper sheet, about 1 inch apart.

Place another waxed paper sheet on top. Big or little thumbs can press each marble into a flat disk (about the size of a quarter). Use some pressure!

To form the rose:

Remove 1 disk and curl it into a "teepee" shape, narrow at the top and wider at the bottom.

Wrap the next disk around the opening of the teepee and the third disk at the back of the teepee. This is the rose bud. Continue adding disks, which will look like petals. Continue to layer them to create a rose in bloom.

Roses can be used as edible decorations for a cake or to create a basketful of blooms. They will harden after a few days and can be saved by storing in a cool, dry place.

Since this recipe is the consistency of modeling clay, you can mold any shape you want.

Edible Santa Sleigh (as well as non-edible version)

Ingredients and Supplies:

Royal icing (ingredients and recipe below)
Decorating bag
Decorating coupler
Decorating tip #3
Three graham crackers (each is four sections)
Two candy canes (unwrapped)
Chocolate foil-covered Santa (approximately 4 inches tall)
Associated Christmas candy

Non-edible Variation:

Glue Gun
Royal Icing
Wilton Meringue powder or another brand of meringue powder
Powdered sugar
Water
Mixer and bowl
Spoon or spatula

Procedure:

1. Follow the directions on the can of the meringue powder mix to make a recipe of Royal Icing.
2. Working quickly put the Royal Icing into the decorating bag, coupler, and tip already in place.
3. Squeeze the icing on top of one graham cracker, then quickly place another graham cracker on top.
4. Squeeze the icing onto both candy canes and attach one on each side of the long edges of the crackers.
5. Carefully break the third graham cracker in half widthwise.
6. Again working quickly, attach half of the graham cracker standing on its edge on the back of the sleigh. (The front has the curved portion of the candy canes.)
7. Carefully break apart the last half of the third graham cracker.
8. Quickly attach one half on each side, long edges on top of the candy canes and short edges touching the back of the sleigh.
9. Let the sleigh sit for a few hours to harden.
10. Fill the sleigh with the chocolate Santa Claus and assorted Christmas candy.
11. This is an edible sleigh. Simply pull the crackers and candy canes apart to eat Santa and his sleigh.
12. Note: You will have plenty of Royal Icing to make more sleighs.

Variation: You can use a glue gun to glue the sleigh together, but it will not be edible.

Resurrection Rolls

Ingredients:

Large marshmallows
Melted butter or margarine
Cinnamon Sugar mixture.
Melted butter or margarine
Crescent Rolls (ready to bake)

Procedure:

1. Give each child a marshmallow. Tell them that it represents Jesus (the kids just laugh and laugh saying, "Jesus is a marshmallow!"). Have them roll it in the butter (the anointing oil). Then roll it in the cinnamon sugar (the anointing spices).
2. Place the marshmallow on the crescent roll (the tomb) and roll it up so it is completely sealed (this is important). Then bake it as the directions indicate.
3. When the rolls cool, give each child his roll. When the tomb is open, the marshmallow is gone. (It melts into the roll). The roll tastes like a cinnamon roll.

Blessing Mix

*Each ingredient in this snack mix symbolizes something associated with Thanksgiving.

Ingredients:

2 cups Bugles brand corn snacks - shaped as a cornucopia, a horn of plenty.

2 cups pretzels - represent arms folded in thanks and prayer.

1 cup candy corn - during the first winter, the Pilgrims were each allotted only 5 kernels of corn per day because food was so scarce.

1 cup dried or candy fruits - Thanksgiving is the celebration of the harvest.

1 cup peanuts or sunflower seeds - seeds represent the potential of a bounteous harvest for the next season if they are planted and well tended.

Procedure:

In a large bowl mix all ingredients together. Other ingredients such as dry cereals, candies, or marshmallows can also be added. Make this mix as a family and eat while discussing each ingredient and how it relates to Thanksgiving.

Gingerbread House**Ingredients:**

5 1/2 cups flour

1 tsp. baking soda

1/4 tsp. baking powder

2 tsp. cinnamon

3 tsp. ground ginger

2 tsp. ground cloves

1 tsp. nutmeg

1 cup shortening

1 cup sugar

1 1/4 cup molasses

1 large egg

1 tsp. vanilla

Procedure:

In a large bowl, thoroughly blend shortening and sugar. Add molasses, egg and vanilla and beat until smooth. In another bowl, sift dry ingredients. Gradually stir dry ingredients into molasses mixture. When mixture becomes too stiff to stir with spoon, work dough with hands until completely blended. Separate dough into 4 balls. Wrap each in plastic wrap and chill a minimum of one hour. Dough can be refrigerated for up to two weeks.

Baking & Construction Techniques:

You may build your house in stages over a few days or a few weeks time. Bake pieces one day, attach pieces for construction at another time, and add decorations even later.

Place a disk of chilled dough directly on aluminum foil cut to fit your baking sheet. Cover dough with plastic wrap and roll to 1/4" thickness.

For gingerbread house dimensions, cut patterns from waxed or parchment paper that include 2 pieces of the following:

side walls which are 7" wide and 4" high

end walls which are pointed are 5 1/2" wide and 8" high at the point

roof panels which are 8 1/2" wide and 6" high

Remove plastic wrap, place pattern pieces for house (which you have cut from waxed or parchment paper), directly on dough, leaving at least 1/2" border around pieces. Using a small sharp knife, cut around edges of pattern. Using your fingers or a small knife, remove scrap pieces of dough, leaving cut pieces intact on foil.

Cut out doors and windows. Remove paper pattern pieces and place foil directly on a flat baking sheet. Bake at 325 degrees, 10 - 25 minutes, depending on size of pieces.

Gingerbread will darken, especially around edges, and feel firm to the touch. Remove sheet from oven and allow gingerbread pieces to cool on sheet. Gently peel gingerbread from foil. You may store pieces lying flat in a cool dry place or freeze in an appropriate container.

When ready to construct the house, spread icing directly on a strong piece of cardboard, plywood, or a flat unbreakable tray to cover area where house will be built.

Spread or pipe icing on edges of each piece, which will attach to one another. Press pieces firmly together and hold to form neat angles. You may release your hold when pieces are self-standing. (This should only take a minute or two.)

Allow sections of the house to dry before applying the roof or candy decorations. When house is thoroughly dry, you may begin attaching candy, cookies, nuts, etc., to the house or "grounds" using the icing as glue. Store the house in a cool dry place for up to four weeks.

The Icing:

The icing is used as "cement" to put the house together, attach decorations, and make icicles and decorative trim. You will need 2 - 3 batches to complete one house. Make each batch separately. Any fat substance will inhibit the whites from beating so separate the yolks carefully and keep all utensils grease-free.

Ingredients:

3 large egg whites, room temperature

4 3/4 cups confectioner's sugar

1/2 tsp. cream of tartar

Procedure:

Place egg whites in bowl. Add cream of tartar. Sift sugar directly onto egg whites. Beat 4 minutes with electric mixer on high speed. The mixture will thicken as you beat it and when finished should be the consistency of mashed potatoes. Place a piece of plastic wrap directly over icing while using to prevent air from drying it.

If storing for use at another time, store icing in an airtight plastic container in the refrigerator. If icing becomes too firm, simply beat a little water into it.

Decorations:

Select candy according to size and desired color. You can use things such as NECCO Wafers are ideal for the roof, gummy bears, candy coins, chocolate covered raisins, Sunbursts, etc.

Spread additional icing around house to cover board. Complete your house with inverted ice cream cone trees (iced & decorated), candy bars for sleds, Hershey Kisses, etc.

Sugar Cone Christmas Trees

Place a sugar cone upside down on a paper plate and cover it with dark green frosting. Add assorted small candies such as red hots, miniature MM's, Skittles, chocolate chips, etc. Add different colored sprinkles. Sprinkle on confectioners sugar so it looks like your Christmas tree is covered in snow.

Edible Cup Cakes**Ingredients:**

One 1-pound, 2 1/4-ounce packaged cake mix -- yellow, devil's food, or spice flavor
16 plastic sandwich bags and twist ties
Glaze mix (see below)
16 adhesive labels
8 large microwave-safe ceramic coffee mugs (1 1/2 cups or larger)
8 index cards
Ribbon, scissors

Procedure:

Step 1:

For a batch of 8 cupcake gifts, empty the dry cake mix into a large bowl. Help your child place 1/2-cup portions of the cake mix into plastic sandwich bags and close them with a twist tie. Then, using the list of glaze options below, she can fill 8 more bags with 1/3 cup plus 1 1/2 teaspoons of the appropriate glaze ingredients. She should label the bags "cake mix" and "glaze mix."

Step 2:

Have your child copy the Cup Cake directions onto the index cards. She can then use ribbon to tie one cake mix and one glaze mix bag together with each card, and set them inside a mug.

Step 3:

Directions for Cup Cake: Generously spray the inside of the mug with cooking spray. Empty the contents of the cake mix bag into the cup. Add 1 egg yolk, 1 tablespoon of vegetable oil, and 1 1/2 tablespoons of water. Mix well, approximately 1 minute. Microwave for 2 minutes on full power or until cooked through. Use a pot holder to remove the cup from the microwave and allow the cake to cool for 1 minute. In a small container, combine the glaze mix ingredients with 1 to 2 teaspoons of water, mixing well. Pour the glaze over the cake and enjoy!

Ice Cream in a Baggie**Ingredients:**

1/2 cup milk
1/4 cup half and half
1 tablespoon sugar
1/4 teaspoon vanilla extract
2 sandwich size zipper bags
1 one gallon size zipper bag
2 cups ice
1 tablespoon coarse salt

Procedure:

Put one small zipper bag inside the other and add the milk, half and half, sugar, and vanilla extract to the inside bag. Seal both bags securely, removing excess air. Add ice and salt to larger bag and place smaller bag inside. Seal firmly. Let the kids shake themselves silly -- shaking, tossing, and turning the bag. Ice cream will be soft and ready to eat in 5 to 10 minutes. Enjoy!

Slushies

Ingredients:

1 package of un-sweetened Kool-Aid drink mix, any flavor
2 cups of water
1/2 - 3/4 cup sugar
4 cups ice

Procedure:

In a blender, combine Kool-Aid, water and sugar. Blend. Add all the ice and blend. That's it! Pour into cups, add a straw and enjoy on those hot summer days. For Coca Cola, simply add one can of Coke and enough ice to cover and blend.

Granola Fruit Kabobs

Ingredients:

1 cup granola
1 medium apple, cut into chunks
1 small banana, cut into chunks
1/2 cup fresh pineapple chunks
1/2 cup fruit flavored yogurt

Procedure:

Place granola in shallow bowl. Toss fruit with a small amount of lemon juice to deter browning. Insert toothpicks into each piece of fruit. To serve, dip fruit in yogurt, coat all sides. Roll in granola. When bringing these kabobs to a picnic, pack the granola, yogurt and fruit separately in tightly covered plastic containers. Keep cold in a cooler until ready to serve.

Go Fishing

Ingredients:

1/3 cup Goldfish crackers
10-12 pretzel sticks (fishing poles)
1-2 Tbs. peanut butter

Procedure:

Put the peanut butter and pretzels on a plate, goldfish in a bowl or glass (paper is OK). The kids dip a fishing pole in the peanut butter and "catch" a fish with it.

Oreo Turkeys

Ingredients:

Oreo Cookie (or other sandwich type cookie)
Frosting
5 Candy Corn Pieces
Small Cinnamon candy
Candy Sprinkles

Procedure:

Start with an Oreo, or other sandwich type cookie. Open up the cookie, and place a dab of icing off-center on the inside frosting. Replace the cookie pieces so that they are at an angle. On the top of the cookie, on the edge, which is now angled "up", stick 5 candy corn pieces on with icing, points toward the center of the cookie. This forms the turkey's feathered tail. On the center of the cookie, just below the candy corn feathers, place another dab of icing to make the turkey's head. Two little white dot decors on the head make the eyes. Three little cinnamon candies below the head make the turkey's waddle. Use chocolate icing with the Oreo cookies.

Apple Smiles**Ingredients:**

Apples
Miniature marshmallows
Peanut Butter

Procedure:

Cut apple into wedges. Take two wedges and spread peanut butter on one side. Stick mini marshmallows on the peanut butter on one of the apples. Put the other apple wedge, on top (peanut butter sticking to the marshmallows! (Apples are lips and marshmallows are teeth!)

Pretzel Art**Ingredients:**

1 c warm water
1 pkg yeast
1 tsp sugar
1 tsp salt
3-1/2 c all-purpose flour
1 egg
Kosher salt
Vegetable oil
Poppy seeds
Electric beater
Damp dish towel
Pastry brush
Cookie sheet

Procedure:

1. Place water, yeast, sugar, salt, and 1 c flour in a large bowl. Beat slowly at first and then at high speed until smooth.
2. Make a volcano shape of 2-1/2 c of flour on a clean work surface by placing a mound of flour on the surface and creating a hole in the center of the mound. Pour the Step 1 mixture in the center of the volcano. Now carefully blend the flour into the liquid, using your fingers to draw in the flour. When all the flour has been blended, knead the dough for 10 minutes. You will notice that the dough will become less sticky as you keep kneading it. When it is done, it should be smooth and elastic in texture.
3. Place the dough in a large oiled bowl and cover it with a damp dish towel. Place the bowl in a warm place to rise (approximately one hour).
4. Preheat oven to 475 degrees.
5. Punch the dough down and it is ready for molding. You can make any design you wish (i.e., snakes, eels, etc.). Use the poppy seeds for eyes and a mouth, etc.
6. When baking the design, place them far apart on the greased cookie sheet. Brush a beaten egg on top and sprinkle with Kosher salt. Let the design rise almost double in size before baking.
7. Bake for 15 minutes until golden brown.

Tip: Keep your sculpture very simple because yeast makes it rise before baking and you can lose details of your work.

Sailboats

Ingredients:

Celery
Peanut Butter
Toothpick
White Paper

Procedure:

Children spread peanut butter on celery, cut out a small triangle from white paper and attach to a toothpick. Stick the toothpick in the celery and you have a sailboat.

Aquarium Snack

Ingredients:

Clear Plastic Cups
Cookies
Blue Jello
Gummy Fish

Procedure:

Get some clear plastic cups, put some Oreo crumbs or "sandy" colored cookie crumbs on the bottom. Get some blue jello and pour over the crumbs, add some gummy fish and when set this makes a great snack!

Ants on a Log

Ingredients:

Celery
Peanut Butter or Cheez Whiz
Raisins

Procedure:

Fill crevis in celery with peanut butter or cheese whiz and add raisins on top.

Green Eggs and Ham

Ingredients:

Eggs
Ham
Green Food Coloring

Procedure:

After reading "Green Eggs and Ham," make scrambled eggs: add green food coloring to egg and ham mixture. Use lunch meat for ham.

Peanut Butter Chocolate Chip Apples

Ingredients:

Apple
Peanut Butter
Chocolate Chips
Rice Krispies
Raisins

Procedure:

Cut apple in half. Have kids spread peanut butter on apple half. On foil or wax paper have different piles for dipping apples in:
A pile of chocolate chips
A Pile of rice crispies
A pile of raisins
Let the kids smash the peanut butter side of apple in each pile!

Walnut Maracas

Ingredients:

Bag of walnuts
Uncooked rice
Elmer's glue
Popsicle sticks
Rubber bands
Kitchen knife

Procedure:

Open your walnut by prying it gently apart. Gut the walnut out until it is clean.
File the base (the flat part of the shell) so that when the two halves fit together there is a large space to fit a popsicle stick as the handle.
Spread Elmer's glue all the way around the base of one shell half. Put glue on both sides of one end of the popsicle stick. Place the uncooked rice in the other half (the unglued half) of the walnut shell.
Fit the two halves together and place the popsicle stick as the handle between the two, where you filed a space for it.
Wrap the rubber band around the shell to hold the maraca in place for 24 hours while the glue dries.

Earth Rocks

Ingredients:

Graham crackers
2-3 Bananas
3/4 cup Peanut Butter
1T. Vegetable oil

Procedure:

Slice bananas into 1 inch pieces. Melt peanut butter with the oil until dipping consistency. Put graham crackers in a zipper bag and push out air and seal the bag. Roll over top of bag with a rolling pin until crackers become fine crumbs. Use a fork to carefully dip one banana piece at a time into the peanut butter mixture. Immediately roll the peanut butter covered banana in graham cracker crumbs. Place on waxed paper and chill.

Bird's Nest Snack

Ingredients:

1/4 cup Butter
1 cup Brown Sugar
3 oz. can of Chow mein noodles
Jelly Beans

Procedure:

Melt 1/2 cup of butter in a saucepan. Add 1 cup of brown sugar. Boil and stir for one minute. Add a 3 oz. can of chow mein noodles. Put the mixture in 12 paper baking cups in a muffin tin. Use your thumb to press noodles into the nest while still warm. DO NOT BAKE. Give children jelly bean eggs to put in their nests.

Monkey Bread

Ingredients:

Pillsbury Biscuits
Cinnamon and Sugar
Melted Butter
Frosting

Procedure:

Take cheap biscuits and cut them into 4 pieces and roll into a small ball. I let the kids help with this part. Grease a bunt pan. Roll the balls in sugar cinnamon mixture and drop all on top of each other around the ring. Drizzle with some melted butter and bake on about 400 degrees (a little cooler than the bisquit can says) until you can tell the biscuit is done. Make confectioner's sugar frosting and flavor it with orange or lemon. Flip the monkey bread out and drizzle the frosting on while they are warm. It is a sort of pull apart bread made the cheap way.

Lifesaver Necklace

Ingredients:

Bag of the pull apart Twizzlers (the regular variety doesn't work for this project)
Bag of Lifesavers with the holes in the middle (or any type of lightweight candy that has holes in the middle)

Procedure:

1. Pull apart as many Twizzlers as you need for however many necklaces you will be making. Be careful that the strands of licorice do not break.
2. Simply string the Lifesavers (or whatever candy you are using) onto the strand of Twizzlers.
3. Once beaded, tie the two ends of the licorice together, again, being careful not to break the strand.
4. Now you can eat your necklace!

Chocolate Marshmallow Creations

Ingredients:

Semisweet chocolate (2 oz.)
1 tbl butter
Vanilla wafers or graham crackers
Marshmallow topping
Paper plates
Stirring spoon
Butter knife
Pastry brush
Sharp kitchen knife
Double boiler

Procedure:

1. Put chocolate and butter in the top of a double boiler and heat over boiling water until it flows easily.
2. Spread cookies with marshmallow topping. Try to make the surface even and bring the marshmallow right to the edges. While the cookies are sitting, the marshmallow topping will become shiny.
3. Using the pastry brush, paint the chocolate/butter mixture on the marshmallow. Use as few strokes as possible to obtain an even surface. A thin layer of the chocolate mixture works best. It is important to keep the chocolate over the warm water to keep it spreadable.
4. Place the cookies in the refrigerator until the chocolate is firm, about a half hour.
5. Use the point of a sharp kitchen knife to draw on the cookies. Your design will become white where the marshmallow topping was placed on the cookie.

Octopus Sandwiches

Ingredients:

Hot Dogs
Hamburger Buns

Procedure:

Cut a hot dog down the middle (length wise) to the center. Then cut each of the "legs" into 4 pieces. That makes 8 floppy legs coming out of the top half of the hot dog. When you boil them the legs curl up. Put it on a hamburger bun bottom and that's it!

Bug Crackers

Ingredients:

Ritz or Similar Crackers
Cream Cheese
Pretzel Sticks
Raisins

Procedure:

Spread cream cheese on a cracker, top with add pretzels to stick out the side like legs. Top with another cracker and use a dab of the cream cheese to attach raisin eyes.

Tunasaurus

Ingredients:

1 slice of bread
Tuna salad
1 Raisin

Procedure:

Spread one slice of bread with tuna salad. Use dinosaur cookie cutter to cut a dinosaur from the center of the bread. Press on a raisin to make the eye.

Weinsaurus

Ingredients:

1 Weiner
4 pretzel Sticks
4-5 Doritos
2 Cloves

Procedure:

Slit one weiner lengthwise. Insert chips for dinosaur spikes. Stick pretzels underneath to form the legs. Press cloves in each side near the end for eyes.

Stormy Seas Jelly

Ingredients:

Blue jelly
Whipped cream
35 g chocolate bar
Toothpicks
Paper
(optional) fish sprinkles or fish-shaped sweets

Procedure:

1. Spoon jelly into individual serving bowls.
2. Top with whipped cream.
3. Make a boat using the chocolate bar. Create a sail for the boat using toothpick and paper. Place on top.
4. Sprinkle fish sprinkles or sweets in bowl.

Alphabet Toast

Ingredients:

Whole Wheat Bread
Butter
Cinnamon
Sugar
Milk
Food Coloring

Procedure:

1. Before toasting the bread, use a little milk mixed with food coloring to paint on the first letter of each child's name, their whole name, or another letter of their choice.
2. Butter the bread as usual and sprinkle it with cinnamon-sugar. You can butter and sprinkle right over the "painting" and it will still show through, or you can just butter the back.
3. A fun activity is to arrange all of the toasts on a tray, and then let the children find their letter or name.

Carrot Stamping**Ingredients:**

1 large carrot
Paper cups
Food coloring
Paper plate
Kitchen knife
American cheese

Procedure:

1. Slice off the end of a carrot to reveal the smooth surface. One variation is to place notches all the way around the edge of the carrot and a small hole in the smooth center to produce a flower design. You may also wish to carve your initial in a raised fashion in the center of the carrot. The raised surface will be what prints. Hint: If you carve an initial, you must make sure the letter is reversed for it to show the correct way after stamping on the American cheese.
2. Pour a small amount of food coloring (whichever colors you choose) into each paper cup. Dip the carrot into the color and test it on the paper plate. Putting too much ink on your carrot will incur in splotching the edges of the design.
3. Now you can place your design on slices of American cheese. Enjoy!

Fire Truck Snack**Ingredients:**

A paper plate
Graham crackers (1 1/2 per fire truck)
Tiny Ritz crackers (for wheels)
Stick pretzels
Black licorice
Softened cream cheese (or thick frosting)
Red food coloring
A red jellybean, a red Dots candy, a cherry, or a strawberry

Procedure:

1. Have an adult mix a few drops of food coloring to the cream cheese (or frosting). The children will use this edible "glue" to put their fire truck together.
2. Start with a whole graham cracker. Using the back of a spoon, spread some of the "glue" on one side of it.
3. Put half a graham cracker on top of the "glue." This is the cab of the fire truck.
4. "Glue" a red jellybean, a red Dots candy, a cherry, or a strawberry on top of the cab. This is the fire truck's red light.
5. "Glue" four of the tiny Ritz crackers to the sides - these are the wheels.
6. On the back of the truck, "glue" two pretzels parallel to each other. Then "glue" in broken pieces to make a tiny ladder.
7. "Glue" on a piece of licorice - this is the fire hose.
8. You now have a tiny fire truck that is great for snack time!

Candy Birds Nest

Ingredients:

A large mixing bowl and a spoon

1 cup chocolate chips and/or peanut butter chips

1 1/2 cups chow mein noodles and/or cereal (like crispy rice cereal, cornflakes, or crumbled-up shredded wheat)

A muffin pan or a flat baking pan

Aluminum foil or Waxed paper

Candy that looks like bird eggs (peanut M&M's, jelly beans, or yogurt-covered almonds)

Procedure:

1. Put a piece of aluminum foil (or waxed paper cut into squares) on top of a muffin pan or a flat baking pan (a flat baking pan makes flat nests). If using a muffin pan, make indentations in the paper or foil in each of the depressions. If you're using waxed paper, try cutting individual squares of paper for each of the muffin holes (this makes the waxed paper maintain the cup shapes).
2. Have an adult melt the chocolate chips (and/or peanut butter chips) in the microwave or in a double boiler (do not overheat the chocolate or it gets grainy). When they are melted, mix the chocolate with the chow mein noodles or cereal in a large bowl.
3. Working quickly (before the chocolate solidifies), put a few spoonfuls of the chocolate mixture in each cup of the muffin pan, forming little nests (or if you're using a flat pan, after putting the mixture on the pan, make an indentation in it with the back of a spoon).
4. Put a few egg-shaped candies in each of the little nests. If they won't stick, use a dab of peanut butter to glue them in.
5. Let the nests cool. You now have cute candy nests to eat and enjoy.

Variation:

For a non-chocolate version of these nests, use marshmallows melted with a little butter instead of the chocolate mixture (use the Rice Krispies treats recipe: 3 tablespoons butter, 1 package (10 oz.) marshmallows, 6 cups cereal).

Rainbow in a Cup

Ingredients:

Red, orange, yellow, green, blue, and purple Jello

Hot and cold water

Clear plastic cups

Refrigerator

Procedure:

1. Make the red Jello according to instructions on the box. Pour a small amount in the bottom of each clear glass (about one sixth of the cup).
2. When the red Jello has set (this will take hours or overnight), repeat using the orange Jello.
3. Repeat with the yellow, green, blue and purple Jellos.

Cup of Worms

Ingredients:

Chocolate pudding

Gummy worms

Cocoa powder (or hot chocolate mix)

Chocolate sprinkles

Clear plastic cups

Procedure:

1. Make chocolate pudding by package directions and cool it in the refrigerator for a few hours.
2. Put individual portions into clear plastic cups. Let the top of the pudding remain rough looking.
3. Sieve (or sprinkle) some on the top of each cup. Also add some sprinkles if desired.
4. Place a few gummy worms in each cup.
5. Put them in the refrigerator until ready to eat.

Candy Clay**Ingredients:**

10 ounces chocolate, almond bark or candy discs
1/3 cup corn syrup

Procedure:

Slowly melt chocolate on low heat, and stir until smooth. Add syrup and blend thoroughly. Pour onto waxed paper and spread with spatula until about 1/2 inch thick. Cover loosely with waxed paper and let sit to stiffen for a few hours. Children can play with this candy clay. Be inventive. Make something as a gift for someone. Making sure hands are very clean of course before handling your candy clay.

Plastic to Eat**Ingredients:**

1 Buttered Baking Sheet
1 Cup of Sugar

Procedure:

Place a buttered baking sheet in the refrigerator. Put the sugar in the frying pan and using low heat, dissolve the sugar. Stirring constantly. Eventually the sugar will turn tan and stick together in clumps. Continue Stirring. The clumps will eventually turn back into a liquid syrup. Pour this onto the buttered baking sheet and let dry. Once hardened, crack into pieces and enjoy.

Dirt**Ingredients:**

Ground Oreos
Whipped Topping
Gummi candies
Plastic flowers or a plastic plant
Clay pot

Procedure:

Layer inside your pot in this order:

Oreos or similar cookie
whipped topping
Gummi treats

Continue until pot is full with Oreos as top layer

Stick in flower.

It is recommend to line the clay pot with plastic wrap or tinfoil if the children will be eating the item.

Putty Fruit

Ingredients:

3 oz pkg. Sugar free fruit flavored gelatin
2 Cups Flour;
1 Cup Salt
4 Tbsp. Cream of Tartar
2 Cups Boiling water
2 Tbsp. Cooking Oil

Procedure:

Mix dry ingredients in saucepan. Add the boiling water and oil. Stir over medium heat until mixture forms a ball. Dump on wax paper. Cut the fruit picture from the box & glue it to the lid you use to store it in.

Graveyard Ghosts

Ingredients:

2 pkg (4serving) Jello chocolate instant pudding
12 oz cool whip (thawed)
16 oz pkg Oreo cookies, Crushed
1 pkg square shaped cookies (ie: Milano cookies)
Cream candies (candy corn, pumpkins etc)
3 1/2 c. cold milk

Procedure:

1. Make pudding as directed on package with 3 1/2 cups of milk. Let stand 5 minutes.
2. Add: 1/2 of crushed cookies and 3 cups cool whip topping. Pour into a 9X13 pan.
3. Refrigerate 1 hr. and top with remainder of crushed cookies and decorate. To decorate simply sprinkle candy corns, etc. Place square shaped cookies on top (like headstones). You can use frosting to write R.I.P. on them if you like.
4. To make ghosts, use the remainder of cool whip spooned on. (Use M&Ms for eyes and nose if you like.)

Cup Cake Cones

Ingredients and Procedure:

Use whatever cake mix or recipe you like. Simply fill standard, flat -bottomed ice cream cones (which have been placed in a muffin pan so as not to fall over) with batter 2/3 of the way to the top. Bake as directed. Cool and ice and decorate as desired. Use toppings like small candies or sprinkles on the icing, if you want!

Spider Muffins

Ingredients:

Muffins
Vanilla icing
Black food coloring paste (available at any bakery and most grocery stores)
Black shoestring licorice, cut into 4 or 5 inch lengths
Various colored jube jubes

Procedure:

Mix your icing and food coloring paste. You can give the kids each a small dish of black icing to color their spiders. Thoroughly coat top of muffin. Each child will then need 8 shoestring legs to push into icing. Use jube jubes for eyes.

Jello Playdough

Ingredients:

1 cup flour
1/2 cup salt
1 cup water
1 tablespoon oil
2 teaspoons Cream of Tarter
1 (3-1/2 oz.) package "un-sweetened" Jell-O

Procedure:

Mix all ingredients together and cook over medium heat, stirring constantly until consistency of mashed potatoes. Let cool and knead with floured hands until dry.

Note: This recipe needs to cool completely "before" storing it in an airtight container! The items made from this play dough recipe can be painted when they are dry.

Edible Turkeys

Ingredients:

Microwave
Bag of candy corn (beak and eyes)
Bag of caramel candy squares (body)
Bag of Dove chocolate (base/feet)
Bag of striped chocolate cookies (tail and feathers)
Thanksgiving cup cake liners
Microwavable plate

Procedure:

1. Unwrap a piece of Dove chocolate to use as the base of the turkey. Place on a microwavable plate.
2. Unwrap a piece of caramel and stick on top of the Dove chocolate bar for the turkey's body.
3. Take a piece of candy corn and push down on top of the caramel (pointed end out). This makes the turkey's beak.
4. Take another piece of caramel and push down on top of the first caramel. This is the head of the turkey.
5. Break off the little white ends of 2 candy corns and push in the top caramel for the eyes.
6. Take one striped chocolate cookie and apply to the back of the body to form the feathers.
7. Put the turkey in the microwave for a few seconds to about 8 seconds just so that the candy and cookie can fuse together. (Watch this! Not too much time, or it will melt.)
8. Place in freezer for a few minutes to help the turkey "set up" quicker.
9. Serve in a Thanksgiving cup cake paper.

Edible Easter Basket

Ingredients:

9 oz. Clear Plastic Cups
Softened Vanilla, Lemon, or Coconut Ice Cream
Vanilla Cookie Crumbs
Jellybeans

Procedure:

Fill the plastic cups about 3/4 of the way full with the softened ice cream. Top with about 1/4 inch of vanilla cookie crumbs. Top with green tinted coconut "grass" and jellybeans for an edible Easter basket.

Muenster Beetles

Ingredients:

Chow mein noodles
Muenster cheese (works best)

Procedure:

Cut cheese into 2" x 1" rectangular blocks. Gently insert three chow mein noodles on each side of cheese block for legs. Using two broken chow mein noodles, insert into "head" as antennae.

Peanut Butter Caterpillars

Ingredients:

Bananas
Peanut butter
Grapes
Chow mein noodles

Procedure:

Peel and slice a banana. Join the slices together by "gluing" them with peanut butter. Carefully poke two chow mein noodles through the top of the grape. Use more peanut butter to attach the head (grape) to the front of the body, with antennae (chow mein noodles) pointing up.

Edible Glass

Ingredients:

Buttered baking sheet
1 cup of sugar
Stainless or nonstick steel frying pan
Large wooden spoon

Procedure:

1. Place buttered baking sheet in the refrigerator.
2. Put the sugar in the frying pan.
3. Set the pan on a burner at low heat.
4. Stir the sugar slowly while it is heating.
5. Gradually the sugar will turn tan and stick together in clumps.
6. Soon you will see a pale brown melting in the bottom of the pan.
7. Keep stirring!!!!
8. As the sugar continues to melt the lumps become smaller and turn into a thick brown liquid.
9. Let it dry on the buttered sheet.

Winter Cookie Pops

Ingredients:

20 vanilla wafer cookies
1/2 cup peanut butter
1 6-ounce bag white chocolate chips
Colored candy sprinkles, red & green combo and red
Pull apart licorice whips, cut into 1-1/2" lengths
M&M candies
M&M mini candies
Fruit roll ups, cut into 4" lengths
Cake decorating writer gel in green, black, and orange
Tube of white cake decorator frosting with flower tip
Ice cream sticks
Wax paper or paper plates

Procedure:

Spread peanut butter onto the flat side of the cookies. Place an ice cream stick into the peanut butter on half the cookies. Top with another cookie so the stick is sandwiched between the two cookies. Melt chocolate chips in the microwave, one minute, then in 20 second increments, stirring until smooth. Dip cookie pops in the melted chips, covering completely. Roll pops in red and green sprinkles and lay or stand on waxed paper or paper plates. Place in refrigerator to chill.

Winnie the Pooh's Honey Pot Balls

Ingredients:

1/2 c. Peanut butter
1/2 c. Dry milk
1 T. Honey
2 T. Graham cracker crumbs, crushed

Procedure:

Mix first three ingredients in bowl. Mix well. Divide dough into 6 pieces. Mold each piece into a ball, sprinkle with the crumbs.

Popcorn Balls

Ingredients:

9 cups popped popcorn
1 cup sugar
1/2 cup water
1/4 cup light-colored corn syrup
1/2 teaspoon vinegar
1/4 teaspoon salt
1/2 teaspoon vanilla

Procedure:

1. Remove all un-popped kernels from popped popcorn. Put popcorn in a greased baking pan. Keep popcorn warm in a 300 degrees oven while making syrup.
2. For syrup mixture, butter the sides of a heavy 2-quart saucepan. In saucepan combine sugar, water, corn syrup, vinegar, and salt. Cook and stir over medium-high heat till mixture boils, stirring to dissolve the sugar (about 6 minutes). Clip a candy thermometer to the side of the saucepan. Reduce heat to medium, boiling at a moderate, steady rate, stirring occasionally, till thermometer reaches 250 degrees (about 20 minutes).
3. Remove saucepan from heat, remove the thermometer. Stir in vanilla. Pour syrup mixture over hot popcorn and stir gently to coat. Cool till the popcorn mixture can be handled easily. With buttered hands, quickly shape the mixture into 3-inch diameter balls. Wrap each ball in plastic wrap. Recipe makes about 10 popcorn balls.

Candle Recipe**Ingredients:**

Slice canned pineapple
Lettuce leaf
Half banana
Maraschino cherry

Procedure:

Put lettuce leaf on plate. Center sliced pineapple on it. Stand half banana in the hole in center of pineapple. Put cherry on top. Now you have a "candle".

Bananas and Jell-O Powder**Ingredients:**

Bananas
Blue Jello

Procedure:

Give out a few pieces of banana on a plate with some blue Jell-O powder on the plate to dip the bananas into. Watch as the powder turns green.

Coolwhip Art**Ingredients:**

Cool Whip
Food coloring
Heavy paper

Procedure:

Mix a food coloring and cool whip together to make desired color. Do not use too much food coloring or it will be runny. Make sure you do not stir too much or the cool whip will break down. Give this mixture along with a piece of paper and create a picture with hands or paintbrush. When it dries flat on a table you have the most creative 3-d picture.

Painted Easter Egg Cookies

Ingredients:

Sugar Cookie Dough (in a tube)
Powdered sugar
Milk
Food coloring
Small paintbrushes

Procedure:

1. Use sugar cookie dough - the kind that comes in a tube - and slice as many cookies as you want to make. Before baking the cookies, squeeze the tops of the cookies so that they are egg shaped instead of round.
2. Make the "paint" by mixing powdered sugar with enough milk to make it thin enough to paint with a small brush. Add a few drops of food coloring to make several colors.
Have each child "paint" their Easter egg cookie to take home or for snack.

Pumpkin Cereal Treats

Ingredients:

3 tbsp butter
10 oz white marshmallows
20 drops yellow liquid food color
10 drops red liquid food color
6 cups toasted rice cereal
Miscellaneous decorating things

Procedure:

Melt butter and marshmallows over low heat in a 6 quart pot. Add food coloring and stir well. Add cereal and stir together. Spray hands with cooking spray and form a small pumpkin shaped ball. Insert thumbprint into top to form the stem. Let stand a few minutes to start to harden on wax paper. You will need to spray your hands with butter before starting a new pumpkin shaped ball. Once all your pumpkin shaped balls are made add your eyes, mouth etc. using candies, gum, taffy or whatever you have around the house! Once dry place in zip-lock bags to keep fresh!

Rainbow Stew

Ingredients:

1/3 c. sugar
1 c. cornstarch
4 c. cold water
Zipper baggies

Procedure:

Cook until thick. Put in bowls, add food coloring, let cool. Put in zipper baggies. Let the kids play with it while it is in the bags for a neat sensory experience or use it to mix colors.

Sugar Hearts

Ingredients:

Sugar
Water
Icing
Red food coloring
Heart shape mold
Wax paper
Small candy
Small clear bags or plastic wrap

Procedure:

1. Put 2 or 3 cups of sugar in a medium bowl and add a tsp. of water. Keep adding small amounts of water until sugar becomes damp and sticky. " Do not let sugar get runny or very wet".
2. Add 5 drops of red food coloring. Mix well. Take a plastic heart shape mold "get one that stores sell with candy in it, they work great." Place damp sugar in the mold and pack it to the top. Gently take a spoon and scrape out center for your candy. Leave enough sugar for edges of the heart. Slowly turn over onto wax paper. Let dry over night.
3. Turn the sugar heart over the next morning and let dry for 2 or 3 more hours. Decorate edges with icing and place desired candy in middle. These hearts will get very hard and will not break easily.

Juicy Beetle Punch

Ingredients:

4 cups punch flavored juice, chilled
4 cups ginger ale, chilled
1 jar (16 oz.) maraschino cherries, un-drained

Procedure:

Combine juice, ginger ale, and maraschino cherry juice in large punch bowl; stir to combine. Cut cherries in half; add to punch.

Tip:

This punch gets its name from the cherries that are cut in half to look like beetles! After an adult cuts the cherries in half, the kids can make this easy recipe all by themselves.

Candy Shop Pizza

Ingredients:

1 pkg. (18 oz.) refrigerated chocolate chip cookie dough
1 cup (6 oz.) semi-sweet chocolate morsels
1/2 cup creamy or chunky peanut butter
1 cup coarsely chopped assorted candies

Procedure:

1. Preheat oven to 325° F. Grease baking sheet or pizza pan.
2. Place whole bar of dough scored side down onto prepared baking sheet or pizza pan.
3. Bake for 30 to 35 minutes or until golden brown. Immediately sprinkle morsels over hot crust; drop peanut butter by spoonfuls onto morsels. Let stand for 5 minutes or until morsels are shiny. Gently spread chocolate and peanut butter evenly over cookie crust.
4. Sprinkle candy in single layer over pizza. Cut into wedges; serve warm or at room temperature.

Variation:

Substitute 1 pkg. (18 oz.) refrigerated sugar cookie dough. Press cookie dough onto greased large baking sheet or pizza pan to measure an 8-inch circle. Bake for 16 to 18 minutes or until lightly golden.

Chocolate Peanut Bunny Shake**Ingredients:**

6 large scoops of vanilla ice cream
1 cup milk
2 tablespoons chocolate flavored syrup
2 tablespoons creamy peanut butter

Procedure:

Place ice cream, milk, chocolate syrup, and peanut butter in blender; cover. Blend until smooth. Divide between 4 chilled glasses.

Chocolate Snake**Ingredients:**

1/2 c. Peanut butter
1/2 c. Dry milk
1/2 c. Honey 1 T. cocoa
1/2 tsp. Vanilla 1/2 C. Chopped nuts
1/2 c. Raisins 2 T. coconut

Procedure:

1. Combine peanut butter and dry milk until blended.
2. Stir in, one at a time, honey, cocoa, vanilla, nuts, raisins, and coconut.
3. Place mixture on wax paper and roll into a thick snake shape.
4. Wrap in wax paper and chill.
5. To serve, either have children pull off pieces, or cut into slices.

Candy Flowers**Ingredients:**

Powdered sugar
Gumdrops
Cookies (any ready to eat brand you like, sugar ones work great)
Candy Corn
Toothpicks
Knife
Spoon

Procedure:

1. Make some sugar glue by putting 1/2 c of powdered sugar into a cup. Stir in some water, a little at a time, until the mixture is thick and creamy.
2. Put some sugar glue on a cookie. Arrange eight candy corns around the cookie. Place another cookie on top, like a sandwich. Slice off the top of a gumdrop and glue it to the center of the top cookie.
3. Put the flower cookies in the refrigerator until ready to eat!

Barbie Cake

Ingredients:

Barbie

Cake Mix

Icing (make different colors of icing by mixing white icing with a little bit of food coloring)

Procedure:

1. Cook the cake mix in a glass mixing bowl by following package directions.
2. Since Barbie's legs are so long, you may need to add extra icing to the top of the cake. You might actually want to make a stand for the cake with a hole in the center for Barbie's legs to extend through.
3. Cut a hole in the center of the cake and insert Barbie.
4. Decorate the cake so it looks like a fancy dress.

Pull Taffy

Ingredients:

1 cup sugar

1 cup brown sugar

2 cups molasses

3/4 cup water

1/4 cup butter (best flavor) or margarine

1/8 tsp soda

1/4 tsp salt

2 drops of peppermint oil (optional) or vanilla

Procedure:

1. Put sugars, molasses and water in a large pan. Stir until sugar is dissolved. Boil until a thermometer registers 265°F. Cook the syrup slowly toward the end when it is nearly done, stirring frequently to prevent burning. Remove from the stove and add butter, soda, salt and flavoring. Stir ONLY enough to mix.
2. Pour candy out onto greased platters or shallow pans to cool. When the candy begins to stiffen at the edges, form the mass into a ball with a spatula. Take up into hands (buttered) and pull between the thumbs and fingertips- this is a "short stretch action". Continue until the candy is light colored and porous. Then stretch into a long rope not larger than one inch in diameter. Twist before cutting into pieces with scissors. Pieces should be fairly small. If the candy is not to be eaten right away, wrap in waxed paper.

Sand in a Bag

Ingredients:

Zip-loc bags

1/2 cup measure

Vanilla pudding

Dry milk

Vanilla wafers

Procedure:

At home preparations:

Measure 1/4 pkg pudding (which works out to 2 1/2 Tbs.) and 2 1/2 Tbs. dry milk. Place in a zip-loc bag.

On Site preparations:

Measure 1/2 cup water and pour into the bag. Squish and mash until it gets thick. Add crushed vanilla wafers. Eat right out of the bag!

Nutter Butter Ghosts

Ingredients:

Nutter Butter cookies
Melted almond bark
Mini chocolate chips

Procedure:

Dip the Nutter Butter cookies in melted almond bar. Place 2 mini chocolate chips on for the eyes while still wet. These turn out into real cute ghosts.

Oreo Black Cats

Ingredients:

Oreo cookies
Candy corn
M&M's
Red licorice string
Black tinted frosting.

Procedure:

1. Place the M&M's on the Oreo for the eyes use the frosting to glue them in place.
2. Place the candy corn on the top of the Oreo to resemble ears use frosting to hold in place.
3. Make a red licorice mouth and whiskers and attach with frosting.
4. You can use a chocolate chip or a brown or black M&M for the nose and attach with frosting.

Turkey Tray Favors

Ingredients:

Oreos (chocolate sandwich cookies with filling. The Halloween ones have orange filling)
Malted milk balls
Candy corn
Red Hots
Chocolate frosting

Procedure:

Separate halves of Oreos carefully. Make sure all of the filling is on one half and place that one on plate, filling up (base). Next to one side glue on malted milk ball with frosting (body). Stand other cookie half next to malted milk ball and edge of bottom cookie (tail). Glue candy corn to standing cookie (feathers). Glue red hot to malted milk ball (head).

Beach Party Cups

Ingredients:

Instant Vanilla pudding
Milk (per instructions on pudding)
Vanilla wafers (cookies)
Ziploc bag, freezer or storage
Rolling pin
Miniature umbrellas (find at party supply store)
Small bounce balls (to look like a beach ball)
Clear plastic drinking cups

Procedure:

1. Follow the directions on the package of instant vanilla pudding.
Divide the pudding between the clear plastic drinking cups (box directions will give you number of servings).
2. Place cups in refrigerator.
3. Place vanilla wafers in Ziploc bag. Break the wafers up a bit.
4. Use the rolling pin to roll the wafers into very small pieces.
5. Sprinkle the sand across the top of all the cups. You will want about 1/4" of *sand* on top of the pudding.
6. Place back in refrigerator until time to serve.
7. At party time, remove cups from refrigerator, add a small bounce ball and an opened miniature umbrella to the cup.

Homemade Corn Chips**Ingredients:**

1 cup Cornmeal
1 Tablespoon Oil
1/2 teaspoon Salt
3/4 - 7/8 cup Boiling water
Mixing bowl
Mixing spoon or spatula
Measuring teaspoon
Baking sheet
Use of oven

Procedure:

1. Mix all ingredients.
2. Scoop 1 heaping measuring teaspoonful of mixture.
3. Place on a well greased baking sheet. (Use plenty of oil, or they will stick)
4. Moisten fingers, pat out very thin.
5. Bake in 400 degree oven about 10 minutes.

Krispy Pops**Ingredients:**

1/4 cup Margarine
1 (10 ounce) package Miniature marshmallows
6 cups of Crisped rice cereal
1 cup M&M's candy
12 (5 ounce) size paper cups (wax lined works best)
12 Popsicle sticks

Procedure:

1. Combine cereal and M&M's, set aside.
2. In a large saucepan over medium heat, melt margarine and marshmallows together, stirring constantly.
3. Combine marshmallow mixture with cereal mixture and stir well.
4. Mix completely until all cereal is coated.
5. Spoon mixture into paper cups and press lightly to fill.
6. Insert Popsicle sticks into the center of the mixture and press again lightly with fingers. Cool.
7. If you like, press half of the mixture into a 9x9 square baking pan and cool. Cut into squares.
8. Serve!

Pumpkin Cake

Ingredients:

Cake mix
Bundt cake pan
Cupcake pan
Cupcake paper liner
Frosting
Spatula
Red, Yellow, and Green food coloring
2 Small mixing bowls

Procedure:

1. Mix the cake according to directions on the box.
2. Pour the cake mix into ONE cupcake liner.
3. Pour the rest of the cake mix into the bundt cake pan, coating the pan as directed on the box.
4. Bake according to the directions on the box, making sure you don't over bake the cupcake.
5. Let cool.
6. Mix up a small amount of frosting in one mixing bowl using green food coloring.
7. Mix up the rest of the frosting in another mixing bowl using red and yellow food coloring to create orange.
8. Frost the cake with the orange frosting.
9. Frost the cupcake on the sides and bottom with the green frosting.
10. Place the cupcake, bottom side up, on the top of the cake.
11. Enjoy!

Jelly Bean Carrots

Ingredients:

Scissors
Crystal Rose Reynold's wrap
Crystal Green Reynold's wrap
Crystal Yellow Reynold's wrap
1 carrot
1 8" piece of curling ribbon
Gourmet jelly beans

Procedure:

1. Tear off 12" piece of yellow wrap and smooth onto working area.
2. Tear off 12" piece of rose wrap, and smooth over the yellow piece.
3. Place carrot, tip in the middle, on wrap.
4. Fold wrap over carrot, and fold again, to create small square.
5. Fold corner nearest to tip of carrot to the inside, and the wrap will resemble a flag.
6. Roll carrot up, and gently pull carrot out of the wrap.
7. Fill carrot with jelly beans, to about 1/2" from the top.
8. Twist the top to ensure beans do not fall out.
9. Tear off 10" of green wrap, and place your carrot in the middle, with approximately 1" of carrot top covered.
10. Fold green wrap over once, and gently twist over carrot.
11. Secure with ribbon, and curl ends.

Stained Glass Cookies

Ingredients:

Make basic refrigerator cookie dough, and chill
Lifesavers candies
Plastic sandwich bags (one for each color)
Rolling pin

Procedure:

1. Pinch off small pieces of dough and roll into strips about 1/4" thick. Use to make outlines on a foil-covered cookie sheet. Pinch ends together well. Start with simple shapes and then try more complex ones.
2. Sort the Lifesavers into plastic bags by color. Crush them with a rolling pin. Use to fill openings in the cookies.
3. If you want to hang the cookies on your Christmas tree, thicken dough at the top and punch a hole with a straw before baking.
4. Bake at 375 F for 8-10 minutes until lightly browned. Cool completely, then peel off foil.

Teddy Go-Rounds

Ingredients:

Roll of slice and bake sugar cookies
Knife
Cookie sheet
Parchment paper, optional
Oven
Teddy Grahams cookies

Procedure:

1. Slice the sugar cookies and lay them out on the cookie sheet. Space them a couple of inches apart.
2. Press the Teddy Grahams around the outside edge of the sugar cookies. (see photo)
3. Bake the cookies according to the directions on the sugar cookie package.
4. Let cool and enjoy!

Coffee Mug Cake

You will want to buy the kind of coffee mug you can decorate yourself. These can be found in craft stores or places like Wal-Mart (usually). Don't use regular coffee mugs that moms and dads drink out of. The metallic paint on these mugs is not best suited for this project.

Ingredients:

1 cake mix any flavor
1 box instant pudding mix, any flavor (4 serving and not sugar-free)

Procedure:

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 - 4 1/2 cups dry mix and will make 8-9 coffee cup cake mixes. Place 1/2 cup dry mix into a sandwich bag. Place mix into a corner of the bag and tie it there with a twist tie. Continue making packets until all your dry mix is used. Select a large coffee cup. Check it to be sure it holds 1 1/2 cups of water. That way you will be sure you have bought the size the recipe calls for.

Glaze mix:

1/3 cup powdered sugar
1 1/2 tsp dry flavoring (such as powdered
lemonade mix, powdered orange
breakfast drink mix, cocoa powder,
Vanilla powder.)

Select the flavoring appropriate to the cake you are making. For the pineapple coconut cake include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake.

Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag "glaze mix" and attach it to the other bag with a twist tie.

Place one baggie cake mix and one baggie glaze mix in each coffee cup. Now attach the following baking instructions to each coffee cup.

Bake a Cake in a Coffee Cup:

Generously spray inside of coffee cup with cooking spray. Empty contents of large packet into cup. Add 1 egg white, 1 tablespoon oil, and 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in all the dry mix. Microwave on full power 2 minutes. (you may not get satisfactory results in a low wattage small microwave). While cake is cooking, place ingredients from "Glaze Mix" into a very small container and add 1 1/2 tsp water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

Decorating the cups:

Paint on the cup if you like. DecoArt Ultra Gloss Acrylic Enamel is one brand of craft paint that can be made dishwasher safe by baking the painted cup in the oven. (instructions are on the bottle of paint usually).

Banana Hot Dog Sandwich

Ingredients:

1 Hot dog bun
1/2 Banana
2 tablespoons Peanut Butter

Procedure:

1. Toast hot dog bun.
2. Spread peanut butter on hot dog bun.
3. Add banana.

Baseball Cookies

Ingredients:

1 cup butter or margarine, softened
1/3 cup butter flavored shortening
1/3 cup peanut oil
2 cups granulated sugar
2 eggs
1 teaspoon vanilla extract
1 cup smooth peanut butter
5 cups all purpose flour
1/2 teaspoon salt

Icing:

5 cups sifted confectioners sugar
8 Tablespoons mil
Red purchased decorating icing.

Procedure:

For cookies, preheat oven to 350 degrees. In a large bowl, cream first 4 ingredients until fluffy. Add eggs and vanilla; beat until smooth. Stir in peanut butter. In another large bowl, stir together flour and salt. Add dry ingredients to creamed mixture; stir until a soft dough forms. On a lightly floured surface, use a floured rolling pin to roll out dough to 1/4" inch thickness. Use a 3 inch round cookie cutter to cut out cookies. Transfer to a greased baking sheet. Bake 10-12 minutes or until golden brown. Transfer to a wire rack with waxed paper underneath to cool completely. For icing, stir together sugar and milk in a small bowl until smooth. Ice cookies. Allow icing to harden. Use a small round tip to pipe red icing on cookies to resemble stitching on baseballs. Allow icing to harden. Store in an airtight container. Makes about 5 dozen cookies.

Daisy Apple**Ingredients:**

2 Tbs. raisins
2 Tbs. crunchy or creamy peanut butter
1 McIntosh apple
Peanuts, for garnish (omit if making for small child)

Procedure:

Set aside a few raisins for face. Stir remaining raisins into peanut butter. With apple corer or paring knife, remove core and seeds from apple. Using a small knife, push peanut butter mixture into center of apple. Make a happy face on top of peanut butter using reserved raisins. Arrange peanut halves around edge of peanut butter forming a circle. Chill before serving.

Frozen Jack-O-Laterns**Ingredients:**

8 small oranges
1 quart chocolate icecream
4 - 1/2 inch pieces of black licorice

Procedure:

Cut a 1/2" slice from the tops of the oranges; using a spoon, scoop out flesh and discard. Using a ballpoint pen, outline a Jack-O-Lantern face onto each orange. Using a small paring knife, cut out the faces. Fill orange cups with ice cream. Freeze until ready to serve. Just before serving, insert licorice pieces into top of icecream in each Jack-O-Lantern for pumpkin stems!

Fun Sunflower Snacks**Ingredients:**

Round sugar cookie
banana, sliced (in chips)
peanut butter
raisins

Procedure:

Spread peanut butter on the cookie. Arrange the banana chips around the outer edge of the cookie as petals. Stick raisins in the peanut butter as sunflower seeds.

Funny Face Carrot Salad

Ingredients:

2 carrots
1 small can crushed pineapple
1/2 cup vanilla yogurt
Raisins

Procedure:

Peel carrots. Roll up a few long shavings and save them for "hair" on a final salad. Grate carrots with a grater. Be careful of your fingers. Drain can of crushed pineapples in a strainer, using a spoon to push out the juice. Toss pineapple with carrots, then add vanilla yogurt. Spoon some salad onto a plate. Make a smiling face with raisins. Style carrot "hair," and serve with a smile.

Jigglin' Eggs

Ingredients:

4 raw eggs
1 3-oz. pkg. Jello, any flavor
cold water

Procedure:

One at a time, poke a hole the size of a dime in the top of each egg. Shake out the egg into a bowl. Rinse out the shells with cold water (otherwise you will get gross stuff in your Jigglin' Eggs). Shake out excess water. Mix gelatin in another bowl according to box directions. Using a funnel, fill the eggs with the gelatin and refrigerate until set. When the gelatin has set, carefully peel off the egg shells and eat.

Mr. & Mrs. Snowmellows

Ingredients & Procedure:

Stack three marshmallows held together with a thin pretzel stick poked through the middle. Use peanut butter (or frosting if allergic to peanut butter) to attach a chocolate wafer (hat brim) to the head and then a dark chocolate drop (top hat) to the wafer. Attach small colored candy for eyes, mouth and buttons. Cut scarf from fruit roll-up and wrap around neck, fringing ends. Poke a long thin pretzel in each side of second marshmallow for arms. Use peanut butter or frosting to attach a square piece of cereal (like Chex) to a pretzel stick for a snow shovel. Cut carrot shaped nose from piece of orange fruit roll up or gum drop. For Mrs. Snowmallow, assemble in same fashion but give her ear muffs. Drape a short piece of shoe string red licorice over head with red hot candies attached to cover ears. Give her a broom using a pretzel stick for the broomstick with fruit roll up cut and fringed for straw part.

Party Ice Cream Sandwiches

Ingredients:

1 quart ice cream, any flavor
1 dozen crunchy cookies, oversized, any flavor
for decoration: colored or chocolate sprinkles, mini chocolate chips, crushed hard candies, red hots

Procedure:

Allow the ice cream to soften slightly. Place a scoop of ice cream onto one cookie, then complete the sandwich with another cookie. Roll the sides of the ice cream sandwich in the decors. Cover the finished cookies and freeze for at least 30 minutes until the ice cream is set. Makes 6 sandwiches.

Favorite combinations include:

1. vanilla ice cream, chocolate chip cookies, mini chocolate chips
2. mint ice cream, chocolate cookies, crushed peppermint candies
3. strawberry ice cream, sugar cookies, colored sprinkles

4. butter pecan ice cream, brown sugar cookies, crushed butterscotch candies
5. vanilla ice cream, chocolate cookies, red hots
6. black cherry ice cream, chocolate cookies, chocolate sprinkles

Have fun trying new and different combinations!

Popcorn Cake

Ingredients:

4 quarts popped corn
1/2 lb gum drops
1/2 lb peanuts
1 lb marshmallows
1/2 cup melted margarine
1/2 cup corn oil

Procedure:

Melt marshmallows, margarine, and corn oil. Pour over popcorn, nuts and gum drips. Mix together and pat in a bundt cake pan or angel food cake pan. Cool.

Rubber Duckie Floats

Ingredients:

1 pt. lemon sherbet
1/2 cup crushed pineapple, drained
1 tbsp. pineapple juice
1 sm. bottle ginger ale
2 whole pineapple rings

Procedure:

Put two scoops of sherbet, crushed pineapple and the tablespoon of pineapple juice in a bowl. Mix with egg beater. Pour mixture into 2 tall glasses and add 1 scoop of sherbet. Pour in ginger ale slowly. The soda will become sudsy looking. Don't let it overflow! Hang a pineapple ring on each glass and serve with a spoon and a straw. Serves 2.

Witches' Brew Punch

Ingredients:

1 gallon orange juice
2 liters ginger ale
2 liters carbonated orange soda
gummy worms
hot water

Procedure:

1. Combine chilled juice and sodas. Pour over ice ring in punch bowl.
2. To make the ice ring: Arrange gummy worms in an ice ring mold and pour hot water over them. (Hot water makes the ice freeze clear.) Freeze. Makes enough for about 20 people.

Yo-Yo Cookies

Ingredients:

COOKIES:

1/2 cup butter or margarine, softened
1/3 cup corn syrup
1&1/2 cups granulated sugar
1 egg
1 teaspoon vanilla extract
Orange paste food coloring
2&3/4 cups all purpose flour
2 teaspoons baking soda
1/4 teaspoon salt

FILLING:

3 cups sifted confectioners sugar
1 cup butter or margarine, softened
1 teaspoon dried grated orange peel
1 teaspoon orange extract
white cotton string to decorate

Procedure:

For cookies, preheat oven to 375 degrees. In a large bowl, cream butter, corn syrup and sugar until fluffy. Add egg and vanilla; beat until smooth. Tint orange. In a medium bowl, stir together flour, baking soda, and salt. Add dry ingredients to creamed mixture. Stir until a soft dough forms. Divide dough in half. On a lightly floured surface, use a floured rolling pin to roll out each half of dough to 1/4" thickness. Use a 1&1/2" round cookie cutter to cut out cookies. Place cookies 1" apart on a greased baking sheet. Bake 5-7 minutes or until edges are light brown. Transfer to a wire rack to cool completely.

For filling, beat all ingredients together in a medium bowl until smooth. Spread filling generously on half of cookies; top with remaining cookies. For each yo-yo string, cut a 20" length of string. Tie one end into a small loop. Wrap remaining end around cookie. Store in an airtight container. Remove string before eating cookie. Makes about 3 dozen cookies.

Edible Alphabet

Ingredients:

1 cup warm milk
1/2 cup honey
2 eggs, beaten
1/4 cup margarine
1 tablespoon salt
4 cups flour
1 more egg, for glaze
baking sheet

Procedure:

- 1.Mix together milk, honey, and margarine.
- 2.Add beaten eggs.
- 3.Add dry ingredients, a little at a time.
- 4.Make a stiff dough.
- 5.Knead for 5 minutes.
- 6.Shape dough into Hebrew letters.
- 7.Place on lightly greased baking sheet.
- 8.Glaze with beaten egg.
- 9.Bake 15 to 20 minutes at 350°.

Bugs to Eat

Ingredients:

1/2 cup peanut butter
1 tablespoon honey
1/3 cup dry milk powder
2 tablespoons sesame seeds
1 teaspoon unsweetened cocoa powder
tiny, thin square crackers
pretzels
shoestring licorice
raisins
toothpicks
bowl

Procedure:

1. Mix together honey and peanut butter in a bowl.
2. Add the milk and sesame seeds. Mix well.
3. Use 1/2 a tablespoon of the mixture to make each "bug". Roll into an oval for a bee-shaped body, into a round body for a ladybug, and so on.
4. For bees: dip a toothpick into cocoa powder then press lightly across the top of each "bee" to form dark stripes.
5. Stick a cracker on either side of the "bee" for wings. Poke in thin and short pieces of licorice shoestring candy or pretzels to make legs and antennae for other bugs. The licorice can be looped to make wings. Add raisins for eyes.
6. Chill for 1/2 an hour.