

Project Pajama Party

Paint Brush Krispie Dipping Station “Paint Brush Project”

Make your favorite incarnation of rice krispie treats or follow trusted recipe on the back of the box!

Allow the mixture to cool from hot to warm, apply a little butter to your hands liberally, mold the treats into rectangular shapes and place on parchment, wax or plastic wrap (to keep from sticking to pan). Let cool.

Before the treats harden completely, insert short Popsicle style sticks/spoons about half way into your treat.

Heat the chocolate melts in a microwave safe bowl in increments of eight to nine seconds and stir between heating. Once the chocolate is completely melted, dip the Krispies Treats into assorted colored chocolate and place back on lined sheet to dry.

Unicorn Popcorn

Ingredients:

- 8 cups popped popcorn
- ½ cup pink candy melts
- ½ cup blue candy melt coating
- ½ cup purple candy melt coating
- 2 & ½ organic teaspoons coconut oil
- ½ cup organic shredded coconut
- Pink and blue sprinkles, colored sugar’s as desired

Directions:

- Pop your own popcorn in air popper or purchase PLAIN popcorn (no butter or seasoning)
- Sprinkle popcorn on 2 sheet trays lined with parchment paper or plastic wrap
- Spray popcorn with colored food spray (optional) Turnover and coat the other side. Let dry as you prep the candy melts.
- Place the candy melts each in a small microwave-safe bowl. Heat for 25 seconds, stir, and reheat as needed. Add in 1/2 teaspoon or more of coconut oil to make the candy melts looser and easily drizzled.
- Drizzle half of the candy melts over the popcorn, add sprinkles, let dry. Reheat the candy melts and toss the popcorn to coat the other side with the second drizzle.
- Let dry completely before serving or packaging.

Cookie Decorating 101

Cookies are a fun and tasty activity that can keep kids busy for hours! They also make a great take away present/favor!

Make or purchase sugar cookie dough cut into fun and interesting shapes. (Boys might look like; cars, fire engines, super heroes, boats, trucks and such) Girls might look like; flowers, butterflies, lady bugs all things sugar and spice!

Frost cookie with base icing/frosting and sprinkle/pipe your cookie into a piece of edible art!

Ingredients could include:

- Home baked store bought sugar cookie shapes
- Fondant icing (which hardens) vanilla icing, store bought canned icing or icing/frosting of your choice. Variety of colors for base frosting that matches your decorating theme.
- Decorating bags with accents colors to draw lines and or make designs
- Sprinkles, glitters, novelty items like little eyes, candy hearts etc.

Pajama Party Pancake Bar

Ingredients: (or follow your Pancake Box Mix)

- 1 cup pancake mix
- 1 large egg
- $\frac{3}{4}$ cup water
- 1 TBSP oil

Directions:

Mix Baking & Pancake Mix, egg, water and oil until there are no lumps. Choose a pancake variation below and follow the directions for add-ins. To cook pancakes: Pour 1/4 cup batter onto a preheated, lightly oiled griddle (medium low heat, or 350° for electric griddles), flip once. Serve immediately

Variations:

Chocolate Pancakes - Use mini chocolate chips. Minis are great because they are small enough to hide inside the batter and not burn on the pan. Simply sprinkle on top of raw batter after you have poured it out onto the pan, but before you flip to cook on the second side. Mini chips melt easily if you want to add a few more on top!

Unicorn Pancakes - Divide batter in half and leave one half plain (not tinted) take the other 50% and divide into 3 equal portions then tint each; pink, blue & purple. Drop a heaping tablespoon of base then swirl other colors in.

Chocolate & Cinnamon Pancakes - Add mini chocolate chips and cinnamon to the batter and sprinkle a little extra on top. Cinnamon and chocolate are a wonderful Mexican tradition.

Chocolate and Orange Pancakes - Add mini chocolate chips and orange zest or juice to the batter. Orange and chocolate are a flavorful combination.

Very Berry Pancakes - Make blueberry pancakes by adding a few berries after pouring out the batter and before turning them. Mix your favorite types of berries together to serve on top. Raspberries, blackberries and blueberries are a great combination.

MYO Deconstructed Pancake Bar Toppings:

- Sprinkles
- Gummy bears, candy pieces
- Chocolate & Carmel sauce
- Whip cream
- Chocolate chips
- Granola
- Pineapple pieces cooked with brown sugar and butter
- Fresh berries
- Coconut
- Maple syrup
- Whipped butter
- Cinnamon

MYO Pizza Flats

Base: pita rounds/flats, precooked pizza dough, bagel halves, English muffins, toasted, baked or grilled; French or Italian bread, Crisp Tostada

Ingredients:

- Marinara/tomato sauce or alfredo sauce
- Veggies
- Assorted grated cheese
- Assorted meats: ham, pepperoni, sausage & turkey or chicken

Directions:

Take your pre baked, toasted or grilled base; then add cheese and toppings, toast in oven and enjoy!