

## ► Funfetti Cake Batter Buddies

### Ingredients:

- ◆ 5 Cups Chex cereal
- ◆ 10 oz. vanilla bark
- ◆ 1 1/2 Cup funfetti cake mix
- ◆ 1/2 Cup powdered sugar
- ◆ 1 Teaspoon Vegetable shortening



### Directions:

- ◇ Melt almond bark according to the package directions, adding vegetable shortening to thin.
- ◇ Pour the cereal into a large bowl and drizzle the melted almond bark over the cereal.
- ◇ Mix gently with a large spoon or spatula.
- ◇ Dump the cake mix and powdered sugar onto the cereal and mix gently with large spoon until all the cereal is evenly coated.

**SPRINKLES!!**



**Kids College June 2014**

## Funfetti Pretzels

### Ingredients:

- ♦ 1 box Funfetti cake mix
- ♦ 1 stick butter, softened
- ♦ Mini pretzels
- ♦ 1/2 package white chocolate almond bark
- ♦ Sprinkles



### Directions:

- ◇ Line a rimmed baking sheet with foil and set aside. Meanwhile, in a large bowl, mix together the cake mix and butter until a thick dough forms. Make sure you incorporate all the cake mix crumbs at the bottom!
- ◇ Spread the mini pretzels out evenly on the baking sheet. Using a small teaspoon or cookie dough scoop, portion a teaspoon or so of dough onto a pretzel. Gently press a second pretzel into the batter, creating a sandwich. Repeat until all the pretzels are filled.
- ◇ Freeze the pretzels for about an hour until chilled. Prepare the white chocolate bark according to package directions until smooth & melted. Dip the end of a pretzel sandwich into the white chocolate, then immediately roll in sprinkles. Repeat with all the sandwiches; allow the chocolate to harden before serving.

## ► Funfetti Puff corn

### Ingredients:

- ♦ 10 cups puff corn
- ♦ 12 oz white chocolate melting wafers
- ♦ 2 tablespoons shortening
- ♦ 1 cup powdered Funfetti cake mix
- ♦ Extra sprinkles, if desired



### Directions:

- ◇ Put 10 cups of puff corn into a large bowl.
- ◇ Melt white chocolate melting wafers in the microwave following the directions on the package.
- ◇ Stir in shortening.
- ◇ Pour over puff corn and stir to coat.
- ◇ Sprinkle powdered funfetti cake mix over the puff corn and stir to coat.
- ◇ Add additional sprinkles, if desired.
- ◇ Spread the funfetti cake batter puff corn on a piece of waxed paper to cool and set.

## ► Sprinkled Wafer Cookies

### **Ingredients:**

- ♦ Wafer Cookies
- ♦ Candy Melts
- ♦ Sprinkles



### **Directions:**

- ♦ dip the wafer cookie into the melted candy
- ♦ lay your cookies on some parchment paper
- ♦ add sprinkles
- ♦ refrigerate for about 30 minutes

## Cake Batter & Sprinkles Bark

### **Ingredients:**

- ♦ 10 oz dark chocolate
- ♦ 20 oz white chocolate
- ♦ 6 Tbsp. cake mix
- ♦ Sprinkles



### **Directions:**

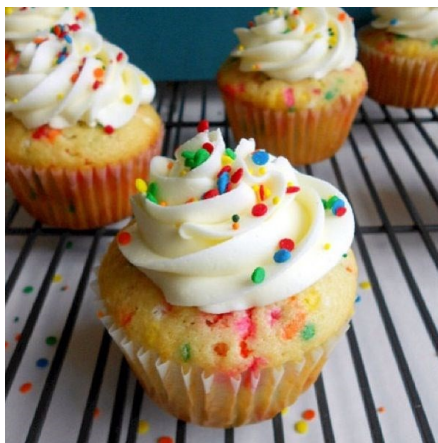
- ♦ Melt dark chocolate in the microwave.
- ♦ Mix in 2 Tbsp. of the cake mix until there are no lumps. You'll need to reheat it a bit so it's not so thick.
- ♦ Line a baking sheet with parchment paper and pour chocolate on. You can smooth it with a spatula to the thickness you desire.
- ♦ Let cool until dull
- ♦ Melt the white chocolate.
- ♦ Whisk in cake mix slowly, stirring well until no lumps remain.
- ♦ Pour white chocolate on top. (I actually did the white chocolate in two different layers, the middle layer mixed with the chocolate a bit, and then the top white layer will stay pretty)
- ♦ Sprinkle on sprinkles.
- ♦ Once set, break into chunks.



## Pop Can Cakes

### Ingredients:

- ♦ Cherry Chip cake mix
- ♦ 1 12 oz can cherry 7 up
- ♦ 1 Can Redi Whip



### Directions:

- ♦ Beat Cake mix and pop together until smooth and creamy
- ♦ Bake 18-24 minutes
- ♦ Frost

## Chocolate Dipped Bananas

### Ingredients:

- ♦ 2 Bananas
- ♦ 1/2 cup of dark chocolate pieces
- ♦ 1 cup sprinkles
- ♦ 3-6 sticks



### Directions:

- ♦ Peel bananas. Slice bananas into 1 1/2 inch-thick pieces and insert sticks.
- ♦ Line baking sheet with waxed paper. Arrange banana pieces on baking sheet and freeze bananas for at least 30 minutes.
- ♦ Once bananas are frozen or firm and cool to the touch. In a heavy small saucepan, melt chocolate over low heat (you can also microwave it too, but slowly and watch your chocolate!). Place melted chocolate in small bowl for dipping.
- ♦ Dip the frozen bananas into the warm chocolate and quickly top with sprinkles. The chocolate should firm up pretty quickly.
- ♦ Place the dipped bananas on a waxed baking sheet when complete.
- ♦ You can enjoy these right away or store them in the fridge for up to three days.

## Rainbow Pinwheel Cookies

### Ingredients:

- ♦ 1 bag (17.5 oz) Betty Crocker Sugar Cookie Mix, mixed per package directions
- ♦ Liquid food coloring, as desired
- ♦ Rainbow sprinkles



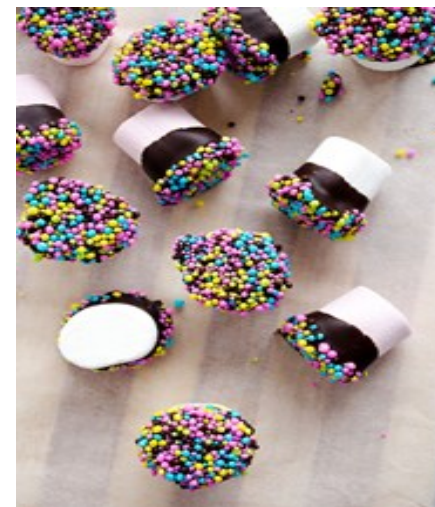
### Directions:

- ♦ Preheat oven to 350°F.
- ♦ For rainbow pinwheels, divide dough evenly into five bowls, and color each with a different color liquid food coloring. (We used McCormick Neon shades in pink, green, blue and purple, as well as the yellow from the standard pack).
- ♦ Roll each color dough into 14 grape-sized balls.
- ♦ Combine a ball of each color and quickly roll into a larger ball. It will look like a little beachball.
- ♦ Then roll that ball between your hands and the counter or cutting board until you have a cylinder about 6 inches long.
- ♦ Starting from one end of the cylinder, roll the dough into a coil, twisting the cylinder as you go.
- ♦ Roll edges of the cookie in sprinkles.
- ♦ Repeat with remaining cookies.
- ♦ Bake the cookies for 10 to 11 minutes, or until done (fully done middle with the barest touch of golden brown on the edges).

## Chocolate-Dipped Marshmallows

### Ingredients:

- 20 marshmallows
- 50g dark chocolate
- ¼ cup sprinkles



### Directions:

- ♦ Melt chocolate in the microwave in 20 second intervals.
- ♦ Dip half of each marshmallow in the melted chocolate and make them stand, chocolate covered parts will look up.
- ♦ Wait 2 minutes and then dip them into sprinkles.
- ♦ Chill for 30 minutes and serve or pack.

## ► Chocolate dipped chips

### **Ingredients:**

- ♦ 1/2 cup semi-sweet chocolate chips
- ♦ 1/2 Teaspoon vegetable shortening
- ♦ Ruffled potato chips
- ♦ sprinkles



### **Directions:**

- ♦ In a small glass dish, combine chocolate chips and shortening.
- ♦ Heat in a microwave oven on high 30 seconds to 1 minutes or until melted and smooth when stirred.
- ♦ Brush chips, one at a time, with a thick layer of chocolate, coating one half to three quarters of each chip.
- ♦ Place chips on parchment or wax paper-lined baking pan.
- ♦ Let stand at room temperature 15 minutes

## Hot Chocolate on a Spoon

### **Ingredients:**

- ♦ 8 oz. chocolate. bittersweet, semisweet, milk, and white chocolate all work
- ♦ 3 Tbsp. cocoa
- ♦ 6-8 Tbsp. powdered sugar, sifted, depending on how much sweeter you'd like your hot chocolate



### **Directions:**

- ♦ If your chocolate is in a block, chop it into even-sized pieces. Microwave in 20-30 second intervals until almost completely melted
- ♦ Add cocoa, sugar, and salt and continue to stir until combined. The chocolate will be thicker, as thick as frosting if you've put in all the sugar, but stir on. You can pop it back in the microwave for 5-10 seconds to make it a bit more liquid. If the chocolate looks and feels grainy it's possible you've accidentally gotten a drop of water in the mixture. If it has gotten water in it and has seized up, it will still taste alright, it just won't be as pretty or smooth or melt quite as fast.
- ♦ Spoon the chocolate into your chocolate mold, tapping the mold on the counter to make sure all the chocolate settles into the mold. Add a stir stick or spoon and you're done. The stick should stay upright without any trouble. If the chocolate starts to get too thick, just put the whole thing in the microwave for 30 seconds or so at half power.
- ♦ Let the chocolate cool either at room temperature or in the fridge if you're in a hurry. I find the chocolate pops out of the mold nicely if it's been in the fridge.
- ♦ These should be melted into a mug with 3/4 cup milk or cream in it.