

Title:

St. Patrick's Day Treats

Word Count:

401

Summary:

Celebrate St. Patrick's Day this year with some of these fun and of course mostly green St. Patrick's Day Treats.

Leprechaun Ale

Place a scoop of lime sherbet into a tall glass, pour ginger ale over it and watch it fizz. This can be made even fancier by rubbing some lime juice on the rim of the glass and then dipping it in green sugar crystals before you pour the leprechaun ale.

Lucky Clover Cake

Prepare 9 x 13 inch cake using a boxed cake mix. We like to use ye...

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Lucky Clover Cake

Prepare 9 x 13 inch cake using a boxed cake mix. We like to use yellow cake for this. Get a can of vanilla frosting and use a few drops of yellow and blue food coloring to color the frosting green. After the cake is baked and cooled down, cut three heart shaped pieces out of the cake. We use a cardboard template to

make the hearts even. Arrange them on a plate with the pointy ends pointing toward each other. It will look like a clover leaf. Frost the entire cake with the green vanilla frosting.

Mini Mint Ice Cream Tarts

Purchase a roll of refrigerated sugar cookie dough. Roll the dough into small balls (a little smaller than a golf ball), and press them in the bottoms of mini muffin pans. Bake according to package directions. Press the middle of the cooked dough down after you take them out of the oven. Let them cool for 10 minutes, then transfer them to a baking rack and let them cool completely. To serve, scoop mint ice cream in each of your mini tart shells.

St. Patrick's Day Cookies

Buy or make simple sugar cookie dough. Let the kids cut out shamrock shaped cookies with a cookie cutter. Bake them. While they are cooling, use food coloring to turn vanilla frosting or a simple powered sugar and milk glaze green. Let the kids decorate the cookies with frosting and plenty of green sprinkles.

St. Patrick's Day Parfait

Prepare a pack of instant pistachio pudding according to package directions. Mix a few drops of food coloring with cool whip to tint it green. Cut up some kiwi fruit. Layer chilled pudding, kiwi fruit and green cool whip for a completely green St. Patrick's Day Parfait.

Are you seeing green yet? Give a few of these yummy sweet St. Patrick's Day treats a try this year. They are always a big hit with our families.