

Title:

Valentine's Day Treats For School And Work

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Summary:

Are you as tired as I am of those little white heart-shaped candies with messages like "I like You" printed on them? Be a little creative this year and come up with some new Valentine's Day treats to take to school and work. Here are a few ideas to get you started.

Valentine's Day Cookies

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Article Body:

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Valentine's Day Cookies

Make a batch of Sugar cookies or pick up some refrigerated dough at the grocery store. Cut them out with a heart-shaped cookie cutter and bake. Frost with a glaze of powdered sugar, water and a little red food coloring, or make it really simple and buy a container of pre-made frosting. Use some frosting pens to write messages or draw on the cookies. Add a few sprinkles and you're set! Don't forget to invite your kids to get involved in decorating any cookies they are taking to school. They will have a great time preparing these special treats.

Valentine's Cup Cakes

Purchase a box of devil's food cake mix (or your favorite flavor) and prepare according to package directions. Line muffin tins with paper liners and pour enough batter in each to fill to about 1/3 full. Top with 1 tbsp of fruit preserves (strawberry works great) then add more batter until the muffin tins are approximately $\frac{3}{4}$ filled. Bake according to cake mix directions. When they are

cool, dust them with powdered sugar, or frost them and sprinkle with red-hot candy hearts.

Valentine's Day Cake

Bake any flavor cake in a heart shaped cake form. Let cook and cut in half horizontally. Mix a few drops of red food coloring into a container of whipped topping, and spread some on the bottom layer of the cake. Add the top layer and frost the entire outside of the cake. Top with fresh berries.

Chocolate Lollipops

Get some heart-shaped lollipop molds. Melt milk chocolate, dark chocolate or white chocolate (quality chocolate chips work great). Pour the melted chocolate in the mold and add a lollipop stick. Let cool until hardened. Wrap in cellophane and tie with a little bow.

Use leftover chocolate and plastic spoons to create fancy coffee stirrers. Simply dip the plastic spoons in the melted chocolate. Let cool and repeat until you reach the desired thickness,

Both of these can be decorated by drizzling different types of melted chocolate over the finished product.

Have fun this year creating some wonderful Valentine's Day treats. I'm sure you will come up with a delicious treat that will be a big hit in the office or the classroom.