Chocolate-Dipped Pretzels

Ingredients:

- 4 ounces white chocolate, chopped
- Blue food coloring
- 36 to 40 mini pretzels
- Rainbow sprinkles or colored sparkling sugar, or decorating

Instructions:

1. Line a cookie sheet with wax or parchment paper.
2. In top of a double boiler or in microwave-safe bowl, melt chocolate. Add in the blue food coloring - you decide how many drops you'd like to add to add based on the color you'd like your pretzels to be!
3. Using your fingers, hold a pretzel in the center and carefully dip it into the melted chocolate, completely covering one side. Place the pretzel chocolate side-up on the prepared cookie sheet and immediately sprinkle it with sprinkles (the chocolate needs to be wet when you decorate so that the sprinkles will stick). Repeat with the remaining pretzels. If the chocolate in the bowl starts to harden, place it over the hot water in the saucepan and stire until it's once again melted and smooth.
4. Refrigerate the pretzels until the chocolate sets, about 15 minutes. Serve.

SweetDreams DESSERT PROMOTION

Make-A-Wish®

Blue White Chocolate Chip Cookies

Ingredients:

- 175 g butter, softened to room tempature
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 2 eggs
- Blue food coloring
- 2 cups plain flour
- 1 cup white chocolate chips

Instructions:

1. Start by making sure your ingredients are at room temperature.
2. Preheat your oven to 320°F (160°C).
3. In a mixer, cream together the butter, sugars, and eggs.
4. Add in a splash of blue food coloring. If you add it to just the wet ingredients, you'll get a nice blue consistency through your cookies.
5. Stir in the flour, then stir in the chocolate chip pieces.
6. Scoop a tablespoon onto a baking paper-lined tray. No need to press them down, they'll flat themselves.
7. If I'm wanting the cookies to look 'pretty' and Instagram or Pinterest worthy, I'll press a few extra chocolate chip pieces onto the top of the cookie dough ball.
8. Bake for ~15 minutes (depending on your oven).
9. Remove from oven and let cool before eating.

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Chocolate Cupcakes

Ingredients:

- 2 large eggs, room temperature
- 2 1/4 cups sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, softened to room temperature
- 1 3/4 granulated sugar
- 3 teaspoons vanilla extract
- 1 cup whole milk, room temperature
- Chocolate frosting and sprinkles for decoration

Instructions:

1. Preheat your oven to 350°F (177°). Line a 12-count muffin pan with cupcake liners. (This recipe makes 16-18 cupcakes, so you'll have 4-6 cupcakes to bake in a 2nd batch).
2. With a handheld or stand mixer fitted with a whisk attachment, beat 2 egg whites on high speed in a medium bowl until soft peaks form, about 2-3 minutes.
3. Whisk the flour, baking powder, and salt together in a medium bowl. Set aside.
4. Using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add the sugar and beat on high speed for 2-3 minutes until creamed together fairly well. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Add two egg yolks and the vanilla. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. With the mixer on low speed, add the dry ingredients in three additions alternating with the whole milk, beginning and ending with the dry ingredients, and mixing each addition just until incorporated. Do not over-mix. Fold whipped egg whites into cupcake batter. The batter will be smooth, velvety, and slightly thick.
5. Spoon batter into cupcake liners filling halfway full. Bake for 18-21 minutes or until the tops of the cupcakes spring back when gently touched and a toothpick inserted in the center comes out clean. Mine usually take 21 minutes. Don't over-bake.. Allow to cool in the pan for 5 minutes, then transfer to a rack to cool completely
6. Pipe or spread the frosting onto cooled cupcakes. Decorate with sprinkles.

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Make-A-Wish®

Star Rice Krispie Treats

Ingredients:

- 3 tablespoons butter
- 4 cups Mini Marshmellows + 1 cup extra
- 6 cups tossed Rice Cereal
- 16 ounces of Almond Bark
- Star Cookie Cutters
- Sprinkles

Instructions:

1. In a large bowl, microwave butter on high for 30 seconds or until melted.
2. Add 4 Cups marshmallows to the butter and coat marshmallows with butter.
3. Microwave in 45 second increments until melted, stir every 45 seconds.
4. Once melted, add the additional Cup of marshmallows and stir. (do not microwave again).
5. Slowly fold toasted rice cereal into the marshmallow mixture.
6. Stir holiday sprinkles into your mixture to combine.
7. After combining, press rice krispies on a surface that has been lined with parchment paper (or on a baking sheet) about the same thickness as your cookie cutters.
8. Cut stars into your treats using cookie cutters and place on a cooling rack or parchment paper.
9. Melt the almond bark according to the directions on the package or use a melting pot.

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