

A Year's Worth of Snack Ideas

Anytime of the Year Snack Recipes

Pizza Party Mix

Ingredients:

4 tsp parsley flakes
1 tsp garlic powder
½ tsp onion powder
½ tsp paprika
2 T. olive oil
4 c Corn Chex
4 c Rice Chex
1½ tsp Italian seasoning
1½ tsp seasoned salt
2 T. tomato paste
3 T. blue cheese dressing
1/8 tsp liquid smoke
2 T. Parmesan cheese
1 T. powdered buttermilk

Heat oven to 250. In small bowl, combine parsley, Italian seasoning, garlic powder, onion powder & paprika. In large roasting pan combine seasoned salt, salad dressing, tomato paste, oil & liquid smoke. Gradually add cereals, stirring until all pieces are evenly coated. Add seasoning mixture, stirring thoroughly. Bake 45 minutes, stirring every 15 minutes. Sprinkle cheese blend and then buttermilk over cereal; mix well. Spread on paper towels to cool. (or put in clean, brown paper bag) Store in airtight container.

Microwave directions:

Same as oven, but microwave on High for 6 minutes, thoroughly stirring every 2 minutes.

Teriyaki Mix

Ingredients:

3 T. margarine
3 T. soy sauce
3 T. brown sugar
1 tsp ginger
½ tsp garlic powder
7 c Chex or Crispix
1 c raisins
½ c slivered almonds
¼ c sesame seeds

Melt margarine. Combine with soy sauce, brown sugar, ginger & garlic. Pour over cereal, raisins, nuts & seeds. Bake at 250 for 45 minutes. Stir every 15 minutes. Spread on paper towels to cool - or in clean brown paper bag. Store in airtight container. In microwave, cook on High for 6 minutes, stirring every 2 minutes.

Maple Nut Party Mix

Ingredients:

- 4 T. butter (NOT spread or tub products)
- 4 T. oil
- 1/3 c brown sugar
- 2 tsp maple extract or pancake syrup
- 8 c Chex cereal (any variety)
- 1 c honey roasted cashews & peanuts

Heat oven to 225. Melt butter in large roasting pan. Stir in brown sugar & maple extract. Gradually stir in cereal & nuts, stirring until evenly coated. Bake 45 minutes, stirring every 15 minutes. Spread on waxed paper to cool.

Microwave directions:

In large bowl, melt butter on High 30 - 45 seconds. Stir in brown sugar & maple extract. Gradually add cereals & nuts, stirring until all pieces are evenly coated. Microwave on High 6 minutes, stirring every 2 minutes.

Safari Crunch

Ingredients:

- 1 c butter
- 1/2 c brown sugar
- 2 T. maple syrup
- 2³/₄ c old-fashioned oats
- 1/4 tsp salt
- 1/2 c crispy rice cereal
- 1/4 c chopped walnuts
- 1/4 c raisins
- 1/4 c banana chips (optional)

Preheat the oven to 350. Grease 2 13" x 9" baking pans (or 4 pie tins).

Melt the butter, sugar and maple syrup in a large saucepan. Stir in the oats, salt, crispy rice, walnuts, raisins, and optional banana chips so mixture is coated evenly.

Pour into baking pan and even with a rubber spatula. Bake for 13-15 minutes, or until the oats are golden brown. Allow to cool.

Cut into shapes with assorted cookie cutters or break crunch into small pieces and store in an airtight container.

Friendship Snack Mix

This recipe follows the “stone soup” principle. Using the Master List at the end of this book, have any group of friends (neighborhood kids, kids you’ve invited to a party, your child’s classmates, etc.) each pick one item from the list to contribute. Mix all ingredients in a large bowl and distribute evenly. Store any extras in an airtight container.

Rainbow Snack Mix

2 cups blue corn tortilla chips (if they are large, break into small pieces)
1 cup orange cheese balls
1 cup red & green apple jacks cereal
1 cup yellow corn pops cereal
1 cup purple raisins
1 cup white mini marshmallows

Mix all ingredients together gently in a large bowl. Store in airtight container. If you won’t be eating the snack mix within a few days after making, leave the marshmallows out until just before serving.

Ranch Chex Mix Recipe

Ready in: 30 minutes

Serves: 26

Ingredients:

3 tablespoons butter or margarine, melted
9 cups Corn, Rice or Wheat Chex cereal (or combination)
2 cups bite-size pretzel twists
2 cups bite-size cheese crackers
1 package (1 oz size) ranch dressing mix
1/2 cup grated Parmesan cheese

Directions:

In large microwavable bowl, microwave butter uncovered on High about 30 seconds or until melted. Stir in cereal, pretzels and crackers until evenly coated. Stir in dressing mix and cheese until evenly coated.

Microwave uncovered on High 3 minutes, stirring each minute. Spread on waxed paper or foil to cool, about 15 minutes. Store in airtight container.

Oven Directions: Heat oven to 250 F. In ungreased 13x9-inch pan, melt butter in oven. Stir in cereal, pretzels and crackers until evenly coated. Stir in dressing mix and cheese until evenly coated. Bake 10 minutes, stirring after 5 minutes. Spread on waxed paper or foil to cool, about 15 minutes. Store in airtight container.

Ranch Oyster Crackers

Ingredients:

¾ cup vegetable oil
1 envelope ranch dressing mix
½ tsp dill weed
¼ garlic powder
12-16 ounces oyster crackers

Directions:

Whisk together the first four ingredients. Pour over crackers, stirring to coat. Place on baking sheet and bake at 275 degrees for 15-20 minutes. Makes 11-12 cups. Store in airtight container.

Sweet Fortune Cookies

Ingredients:

Chilled 9 inch pie crust
Cornstarch
3 inch wide cookie cutter or drinking glass
Rolling pin or glass
Nontoxic marker (food color markers can be found in the cake section of a craft store)
Slips of paper
Water
Colored sugar
Cookie sheet

Directions:

Lay chilled piecrust on a cornstarch dusted surface. Cut out 3 inch circles with cookie cutter or glass. To use all the dough, roll out scraps with rolling pin and cut again. Use nontoxic marker and write fortunes on slips of paper and place one strip of paper in the center of each dough circle. Fold the circle in half, then pinch and fold ends together to create fortune cookie shape. Brush the top of each cookie with water then sprinkle with colored sugar. Place cookies on cookie sheet about an inch apart. Bake according to pie crust directions about 20 minutes until lightly browned. Let cool before serving.

Butterscotch Party Mix Recipe

Ready in: 30-60 minutes

Serves/Makes: 32

Ingredients:

2 cups crisp rice and corn cereal
2 cups mini pretzels
1 cup dry roasted peanuts
1 package (11 oz size) butterscotch flavored morsels
1 cup caramel candies, unwrapped, coarsely chopped

Directions:

Coat 13 x 9-inch baking pan with nonstick cooking spray.
Combine cereal, pretzels, peanuts and caramels in large bowl.
Place morsels in medium, microwave-safe bowl. Microwave uncovered on MEDIUM-HIGH (70%) power for 1 minute; then stir. The morsels may retain some of their original shape. If necessary, microwave at additional 10 to 15-second intervals, stirring just until morsels are melted.
Pour over cereal mixture; stir to coat evenly. Spread mixture into prepared baking pan; let stand for 20 to 30 minutes or until firm. Break into small pieces.

Peanut Butter And Jelly Snack Mix

Ingredients:

3 cups each corn & rice chex® cereal and cheerios cereal
1 cup pretzel sticks or twists
1/2 cup peanut butter
1 tablespoon margarine or butter --do not use spread or tub products
1/3 cup grape jelly
1 cup raisins

Heat oven to 350°. Mix cereals and pretzels in large bowl; set aside. Heat peanut butter and margarine to boiling in 1-quart saucepan, stirring occasionally. Pour over cereal mixture in bowl, stirring until evenly coated. Spread in ungreased rectangular pan, 13x9x2 inches; bake 5 minutes. Meanwhile, microwave jelly in small microwavable bowl uncovered on High about 30 seconds or until melted. Drizzle jelly over cereal mixture; bake 5 minutes longer. Stir in raisins. Spread on waxed paper to cool. Store in airtight container. 10 cups snack.

Puppy Chow

Ingredients:

- 9 cups chex cereal
- 1 cup semi sweet chocolate chips
- ½ cup peanut butter
- ¼ cup butter/margarine
- 1 tsp vanilla extract
- 1 ½ cup powdered sugar

Directions:

Pour cereal into large bowl and set aside. In 1 qt microwave safe bowl, combine chocolate chips, peanut butter and butter. Microwave at 100 percent for 1-1 ½ minutes or until smooth after stirring. Stir in vanilla and pour slowly over cereal, stirring gently to coat. Spoon cereal mixture into large plastic bag. Add powdered sugar, close bag, and shake to coat evenly. Spread on wax paper to cool. Store in airtight container.

Cheerio Snack Mix Recipe

Ready in: 30 minutes

Serves/Makes: 7 cups

Ingredients:

- 4 cups Cheerios
- 1 cup raisins
- 1 cup salted peanuts
- ¼ cup butter
- 1 (6oz.) pkg. miniature semisweet chocolate chips

Directions:

Mix the Cheerios, raisins, and peanuts in a large bowl. Set aside. Melt the butter over a low heat. Pour the butter over the Cheerio mixture and toss until thoroughly coated. Sprinkle chocolate chips over the cereal mixture and toss again. Store in sealed container.

Cocoa Crunchy Snack Mix Recipe

Ingredients:

- 4 cups Popcorn
- 2 cups Cocoa Puffs cereal
- 2 cups Mini marshmallows
- 2 cups Semi sweet chocolate pieces
- 1 cup chow mien noodles
- 1 cup cinnamon grahams or cinnamon toast cereal
- 1 cup Peanuts
- 1 cup Raisins

Directions:

Combine all ingredients.

Cheese Snack Mix Recipe

Ready in: 30-60 minutes

Serves/Makes: 14 cups

Ingredients:

6 cups rice cereal squares
4 cups small cheddar cheese crackers
2 cups small pretzels
2 cups mixed nuts
1/2 cup butter -- melted
1 tablespoon worcestershire sauce
1 package nacho cheese sauce mix
2 teaspoons chili powder
1/4 teaspoon cayenne pepper

Directions:

Preheat oven to 150 F degrees. In a large, shallow baking pan, combine first four ingredients. In a small bowl, combine remaining ingredients. Drizzle butter mixture over cereal mixture, stirring well.

Bake 30 minutes, stirring every 10 minutes. Spread on waxed paper to cool. Store in airtight container.

Three Little Pigs Snack Mix

Ingredients:

1 cup potato sticks (straw)
1 cup pretzel stick (sticks)
1 cup semisweet chocolate chunk (or regular Hershey bars, broken into marked rectangular pieces) (bricks)

Directions:

Mix together and serve.

Pink Powder Puff Crunch (but can make it other colors too)

This would be so great for lots of events: birthday parties, school spirit events, etc.!

Prep time: 15 min

Start to finish: 30 min

Makes: 24 servings (½ cup each)

Ingredients:

9 cups Chex cereal (strawberry for pink, corn for yellow, rice for blue, green, etc.)

1 cup semisweet chocolate chips (6 oz)

¼ cup butter/margarine

1 tsp vanilla

1 cup powdered sugar

1 box (4 serving size) flavored gelatin (strawberry for pink, berry for blue, lime for green, etc.)

Directions:

In large bowl, place cereal. In 1 qt microwavable bowl, microwave chocolate chips and butter uncovered on high 1 minute. Stir; microwave 30 seconds longer or until mixture is smooth when stirred. Stir in vanilla. Pour over cereal, stirring until evenly coated. In 1 gallon resealable food storage plastic bag, mix powdered sugar and gelatin. Add cereal mixture. Seal bag and shake until cereal is well coated. Spread on waxed paper to cool, about 15 minutes. Store in airtight container.

Cranberry Orange Snack Mix

Ingredients:

2 cups oat Chex cereal

2 cups corn puffs

2 cups miniature pretzel twists

1 cup almonds

¼ cup butter

¼ cup corn syrup

⅓ cup orange juice, frozen concentrate

3 tablespoons brown sugar

1 teaspoon ground cinnamon

¾ teaspoon ground ginger

¼ teaspoon ground nutmeg

⅔ cup dried cranberries

Directions

Toss together. Bake 250 for 50 minutes stirring every 10 minutes. Add cranberries.

Yummy Peanut Butter Snack Mix

Ingredients:

4 1/2 cups miniature marshmallows
1/2 cup peanut butter
1/4 cup butter
3 1/2 cups Rice Chex
3 1/2 cups Corn Chex
2 cups Reese cereal (or other peanut/peanut butter flavored cereal)
1/2 cup M&M' s

Directions

In a microwaveable bowl, melt 4 cups marshmallows, peanut butter, and butter on high for 2 minutes or until melted. Stir until smooth and then add in the following order: 1/2 cup marshmallows, Rice Chex, M&M's, and Corn Chex, Reese cereal. Stir after each item is added and until everything is coated. Pour into a jelly roll pan or 9x13 pan and allow to cool before serving.

Italian Mix Recipe

Ready in: 30-60 minutes

Serves/Makes: 10 cups

Ingredients:

1/2 cup butter
1 tablespoon Worcestershire sauce
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
5 cups crispy corn and rice cereal
2 cups round-shaped oat cereal
2 1/2 cups mini pretzels
1 can (10 oz size) mixed nuts
1/4 cup parmesan cheese

Directions:

In saucepan, melt first 4 ingredients. Mix well.

In large bowl, combine cereals, pretzels, nuts and parmesan cheese. Drizzle with butter mixture and mix well.

Place in an ungreased 15x10 baking sheet. Bake uncovered at 250 for 45 minutes, stirring every 15 minutes.

Holiday and Seasonal Snacks

New Year's Hats

Ready in: 1 ½ hours

Serves/Makes: 10-12

Ingredients:

Sugar cones

Ice cream

Chocolate chips (one 12 ounce bag for 10-12 cones)

Icing

Fruit strips or shoestring licorice

Nonpareils

Directions:

Spread melted chocolate chips over each sugar con with a small spatula. Let the chocolate harden for about 1 hour or 20 minutes in the refrigerator.

For chinstraps, use icing to attach the ends of a fruit strip or length of licorice to the inside of each cone.

Use icing to decorate the hats and attach nonpareils.

New Year's Blessings Snack Mix

Ingredients:

Bugles brand corn snacks - represents horns and hats in New Year's celebrations
Plain M&M's chocolate candy - resembles colorful confetti thrown to welcome the new year

Peanuts - for planting seeds of peace in the new year

Small pretzel twists - arms folded in prayer for a safe and happy new year

Hershey's brand chocolate Hugs & Kisses - for the love of family and friends that sweetens our years

Goldfish crackers - for good fortune in the new year, represents abundance and togetherness

Raisins - symbolizes the 12 grapes eaten at midnight to bring good luck all 12 months of the year

Gold foil covered coins - for prosperity

Directions:

Use even amounts of all the ingredients listed above or mix & match as you like. In a large bowl, mix all the ingredients together. Store in an airtight container.

Bubbly Jello Parfait

Make bubbly jell-o according to the directions on a box of Sparkling White Grape Jell-O. Be sure to use club soda, seltzer, or ginger ale and follow the tips on the box for getting the gelatin to sparkle.

Chill the Jell-O in champagne flutes or parfait glasses. Wind a wire metallic multi-colored garland around the stem of the glass before serving to add pizzazz.

Blizzard Party Mix Recipe

Ready in: 30 minutes

Serves/Makes: 8

Ingredients:

2 cups rice cereal squares, toasted

2 cups small pretzel twists

1 cup dry roasted peanuts

20 caramels chopped up coarsley

1 package white chocolate morsels

Directions:

In a large bowl, combine the cereal, pretzels, peanuts and caramels. Microwave the morsels for 1 minute, stir and continue to microwave until smooth.

Pour over the cereal mixture and stir to coat evenly. Spread mixture onto a sprayed 9x13 baking sheet. Let stand 20-30 minutes until firm.

Break into bite-sized pieces and store in an air-tight container.

Winter Snowmen

Ingredients:

Large marshmallows

Mini pretzel sticks

Raisins

Give each child 2-3 marshmallows, some pretzel sticks and a few raisins. Have them connect the marshmallows together using the pretzel sticks. Pretzel sticks can also be used to make arms and a small piece can be used to make a nose. Use the raisins for eyes, mouth, buttons, etc. Let the kids use their imaginations!

Sweetheart Snack Mix

Ingredients:

- 1 bag Valentine's M&M's candies
- 1 cup dried cranberries (or dried cherries or strawberries, whatever your family prefers)
- 1 can (9 ³/₄ ounces) cashews (whole or pieces, can also use other nuts if you prefer)
- 1 package (8 ounces) yogurt covered raisins
- 1 cup miniature pretzels
- 1 cup mini marshmallows
- 1 ¹/₂ cups chocolate bear-shaped graham snacks
- 1 cup mini conversation hearts

Directions:

In a mixing bowl, gently combine the all ingredients. Store in airtight container.

Cupid's Cupcakes/Muffins

Using your favorite cupcake or muffin recipe (strawberry flavor works well with the theme), bake in muffin liners in a mini-muffin pan according to recipe directions. To create the heart shape, place a marble or a ¹/₂ inch ball of aluminum foil between each liner and one side of the muffin pan. This will push the paper into the batter to form the notch in the heart.

St. Patrick's Day Pot of Gold Jell-O

Ingredients:

- Lemon flavor jell-o
- Lime halves

Make jell-o according to package directions for jigglers. When set, cut into cubes. Hollow out lime halves and fill with jell-o cubes. Keep chilled until ready to serve.

Leprechaun Gold-N-Nut Crunch Recipe

Ingredients:

- 12 ounces mix nuts
- 1/4 cup butter melted
- 1/4 cup parmesan cheese
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground oregano
- 1/4 teaspoon celery salt
- 4 cups Golden Grahams

Directions:

Mix nuts and butter in medium bowl until well coated. Add rest of ingredients and mix well. Spread on ungreased cookie sheet. Bake, stirring occasionally for 15 minutes at 350 F. Store in air tight container.

Spring Planting Dirt Cups

Ingredients:

Chocolate pudding cups or prepared pudding spooned into small cups

Oreo cookies crushed

Gummy worms

Sprinkle pudding with cookie crumbs and then lay worms on top and push some into the pudding as if the worms are climbing into or out of the dirt. Serve immediately.

April Fool's Spaghetti

Ingredients:

Prepared strawberry muffins

White icing

Strawberry jam

Chocolate malt balls

Crushed nuts (almonds, peanuts, walnuts)

Shredded coconut

Green sprinkles

White chocolate

Yellow candy coloring

Lady fingers

Directions:

Place ½ muffin in center of a plate. Spoon icing into decorating tube fitted with circular tip (or a Ziploc bag with corner snipped off). Pipe icing in a looping fashion to cover muffin top and to resemble noodles. Spoon strawberry jam on top to resemble spaghetti sauce drizzling some over "noodles". Scrape sides of chocolate malt balls roughly so they more closely resemble meatballs. Place on top of "spaghetti". Sprinkle "spaghetti" with crushed nuts to resemble parmesan cheese. For "garlic bread", toast coconut in a shallow baking pan at 350 degrees, stirring often, for 8-10 minutes or until golden brown. For butter, melt ¼ cup of white chocolate and tint with yellow candy coloring. Spread chocolate on top of lady fingers and sprinkle with toasted coconut and green sprinkles (for parsley).

April Fool's Sushi

Ingredients:

¼ cup butter/margarine
4 cups mini marshmallows
6 cups crispy rice cereal
Gummy worms
Fruit leather

Directions:

Grease 12x17 baking pan. Melt butter in a 2 qt saucepan over medium heat. Add marshmallows and stir until smooth. Remove from heat and stir in rice cereal until evenly coated. Press into greased baking pan, distributing evenly and allow to cool.

Place baking sheet in front of you with shorter edges at the top and bottom. Starting at one side and 1 inch from the lower edge, place gummy worms atop the mixture end to end in a horizontal line. Gently roll the lower edge of the cereal mixture over the gummy worms. Stop and cut log away from the rest of the mixture. Repeat method to create more logs with remaining cereal mixture and gummy worms.

Slice each cereal log into 1 inch "sushi" rolls and wrap them individually with strip of fruit leather.

Rectangular pieces of the cereal mixture can also be topped with a gummy fish and then wrapped with a strip of fruit leather to create a different looking "sushi".

April Fool's Chicken Stir-fry

Ingredients:

Fruit leather - 2-3 green rolls and 1 red roll
1 ½ teaspoons hulled sunflower seeds
1 ½ cups dried apple rings
¾ cup dried pineapple chunks
½ cup cashews

Directions:

First make a bunch of pea pods. For each one, cut a 2 ¼ inch square from a green fruit strip. Arrange 5-6 sunflower seeds on the strip in a row just off the center. Fold the strip in half over the sunflower seeds and press edges together to seal them. Use a butter knife or kitchen scissors to trip sealed edges into a rounded pea pod shape.

Next, cut the red fruit leather into thin strips to resemble red pepper slices and the apple rings into bite size "chicken" pieces.

For the full effect, combine "pea pods", "pepper strips", "chicken pieces", pineapple chunks and cashews in a clean, dry frying pan. Serve on plate with chopsticks.

Mardi Gras Cajun Crunchies Recipe

Ready in: 1-2 hrs

Serves/Makes: 7.5 cups

Ingredients:

1 cup Cheerios

1 cup Wheat Chex

1 cup Rice Chex

1 cup Corn Chex

1 cup pretzels

1 cup nuts, any mixture

1/2 cup sunflower seeds

1 cup Bugles corn snacks

1/2 cup apple juice

4 teaspoons Worcestershire sauce

1 1/2 teaspoon Cajun seasonings

for a milder version use in place of Cajun Seasoning

1/2 teaspoon garlic powder

1 teaspoon onion powder

Directions:

In very large bowl, combine all ingredients except apple juice, Worcestershire sauce and seasonings. Combine and blend the apple juice, Worcestershire sauce and seasonings and toss with the other ingredients.

Make sure all are coated well. Place in a shallow non-stick baking pan and bake in 275 degree F oven for 50 minutes. Stir every 10 minutes. Cool before serving.

Microwave Instructions: Place in microwave safe container in microwave and set power on full. Cook for 6 minutes, stirring every 2 minutes.

Easter Bunny Deviled Eggs

Make your favorite deviled egg recipe only filling white egg halves level with surface of egg half and reserving remaining filling. Flip egg halves over on small piece of lettuce. Spoon egg filling into Ziploc bag and snip a small piece from the corner. Pipe egg filling at large end of egg half to create a bunny tail. Push almond slices into small part of egg to create bunny ears. Dip a toothpick into water and use tip to pick up small pepper flake. Place black pepper flakes beneath ears to create eyes. Using same method, a small red pepper flake or a bit of paprika powder can be used to create a nose.

Easter Bunny Pears

Place a pear half cut side down on a plate. Spoon cottage cheese at large end to create a tail. Cut one end each on large coconut flakes in a round shape to resemble ears. Cut a small slit in smaller end of pear and gently push in coconut flake for ears. Push whole cloves into small end below ears to resemble eyes.

Cinco de Mayo Mexican Crunch Recipe

Ready in: 1-2 hrs

Serves/Makes: 16 cups

Ingredients:

8 cups corn flakes

4 cups popped corn

3 cups broken tortilla chips

1 cup roasted peanuts

1/2 cup corn syrup

1/2 cup butter or margarine

1/4 cup firmly packed brown sugar

1 envelope (1.25 ounce size) taco seasoning mix

Directions:

Preheat oven to 250 degrees F.

In large roasting pan, combine corn flakes, popped corn, chips and peanuts. In 2-quart saucepan, stir syrup, butter, brown sugar and seasoning mix. Stir constantly over medium heat. Bring to full boil; pour over corn flake mixture. Toss to coat well.

Bake for 60 minutes, stirring every 15 minutes. Cool, stirring frequently. Store in tightly covered container.

Berry Sweet Flowers for Mom

Ingredients:

12 wooden skewers
Cotton swabs
Green food coloring
12 large strawberries
14 ounces pink candy melts
Fresh mint leaves

Directions:

For flower stems, use a cotton swab dipped in green food coloring to tint the wooden skewers. Let dry for about 2 hours.

Stem the strawberries then insert a skewer into each one.

Heat the candy melts according to package directions. Dip each strawberry into the melted candy, twirling to coat completely.

Stand the skewers in a vase or tall glass and let the candy harden. Add fresh mint leaves to resemble rose leaves and keep chilled until ready to serve.

Rose Muffins/Cupcakes for Mom

Ingredients:

12 mini muffins or cupcakes
White icing
Kitchen scissors
6 rolls of fruit leather in cherry or strawberry flavor (the type with the wavy perforations in the middle)
1 roll of fruit leather in a green colored flavor

Directions:

Frost the 12 mini muffins or cupcakes with white icing.

To make rose, unroll a piece of the cherry/strawberry fruit leather and divide it in half along the wavy perforated middle line. Take one of the halves and roll up about 5 inches to form the flower's center. Set the rolled strip wavy side up in the middle of a cupcake and continue to loosely wrap the remaining fruit leather around the center at a slight angle until the flower is completed. Repeat this process for all 12 muffins/cupcakes.

Cut leaf shapes from green fruit leather and tuck under each rose.

Keep chilled until ready to serve.

Melt in Your Mouth Summer Melon

Ingredients:

1 honeydew melon
Raspberry sorbet
Chocolate chips

Directions:

Halve the honeydew, discard seeds and chill overnight in fridge.

The next day, put halves in freezer for about 15 minutes, take out and pack with sorbet, gently evening out top.

Using a chilled knife, slice each half into halves again and keep melon sorbet side up.

Insert chocolate chips into sides to resemble watermelon seeds and serve immediately.

Almost S'mores

Graham crackers
Chocolate frosting
Marshmallow fluff

Spread one side of one graham cracker with frosting. Spread one side of another graham cracker with marshmallow fluff. Put two halves together to create "s'more". Continue for each "s'more".

Edible Campfire

Ingredients:

Flour tortillas
Red licorice rope
Peanuts
Peanut butter
Chow mien noodles
Tootsie rolls
Mini pretzel sticks
White grape juice
Hot chocolate mix
Candy corn

Directions:

Place tortilla on a plate and wrap a licorice rope in a "safety circle" about 1 inch inside edge of tortilla. Build a peanut rock ring about halfway between licorice and center of tortilla. Spread a circle of peanut butter in center of tortilla and lay a small handful of chow mien noodles in peanut butter for kindling.

Lay tootsie roll logs around peanut butter circle. Stack mini pretzel sticks on chow mien noodles for fuel wood in a teepee shape. Stick pretzels in peanut butter to help them stay. Add another layer of logs and then another layer of pretzel sticks. Keep buckets of water (small glasses of grape juice) nearby for safety. Light the fire by adding candy corn. Once camp director approves the fire, douse the fire by throwing dirt (hot chocolate mix) on it. Finally, enjoy eating your fires!

Father's Day Nuts, Bolts and Screws Recipe

Ready in: 1-2 hrs

Serves/Makes: 22

Ingredients:

1 pound pecans
1 large box Cheerios
1 medium box stick pretzels
1 tablespoon Worcestershire sauce
1 box Wheat Chex
2 tablespoons salt
1 tablespoon garlic salt
1 pound margarine or butter

Directions:

Melt butter in large roaster. Pour in all cereals, nuts and pretzels and the seasonings.

Set oven at 200 degrees. Bake for 1 hour, stirring every 15 minutes.

Summer BBQ Chex Mix Recipe

Ready in: 1-2 hrs

Serves/Makes: 10 cups

Ingredients:

3 cups Rice Chex cereal
3 cups Corn Chex cereal
1 1/2 cup pretzel twists
1 1/2 cup bite-size cheese crackers
3/4 cup honey-roasted peanuts
1/2 cup barbecue sauce
1 tablespoon vegetable oil
3/4 teaspoon onion powder
3/4 teaspoon garlic powder

Directions:

Heat oven to 250 degrees. Spread oil in large roasting pan in oven. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated. Bake 1 hour, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight containers.

Microwave Directions:

In large microwavable bowl, mix cereals, pretzels, crackers and peanuts.

In medium bowl, mix remaining ingredients until well blended. Pour over cereal mixture, stirring until evenly coated. Microwave uncovered on High 7 minutes, stirring every 2 minutes. Spread on foil or paper towels to cool, about 15 minutes. Store in airtight container.

Firecracker Mix Recipe

Ready in: 2-5 hrs

Serves/Makes: 14

Ingredients:

1/4 cup Worcestershire sauce
4 tablespoons margarine or butter, melted
2 tablespoons brown sugar
1 1/2 teaspoon salt
1/2 teaspoon ground red pepper (cayenne), optional
8 cups popped corn
4 cups corn cereal squares
3 cups pretzel sticks

Directions:

Mix together Worcestershire, margarine, brown sugar, salt and cayenne pepper (if using). Place popped corn, corn cereal squares and pretzel sticks in 6-quart slow cooker. Pour Worcestershire sauce, softened margarine, brown sugar, salt and cayenne mixture over all and mix thoroughly.

Cook on low for 2 to 3 hours. Remove lid for 1 more hour. Pour mixture onto wax paper and allow to cool. Store in storage bags or containers. The mix may be made up to one week in advance.

All-American Snack Recipe

Ready in: 2-5 hrs

Serves/Makes: 16

Ingredients:

3 cups thin pretzel sticks
4 cups wheat chex cereal
4 cups cheerios cereal
13 ounces jar salted peanuts
1 teaspoon garlic salt
1 teaspoon celery salt
1/2 teaspoon seasoned salt
2 tablespoons grated parmesan cheese
1/4 cup melted butter

Directions:

Combine all ingredients in crockpot until well mixed and coated. Cover; cook on low 3-4 hours. Remove lid during last half hour of cooking.

American Blessings Snack Mix

Bugles: horn of plenty to represent our country's abundance

Pretzels: arms folded in prayer

Candy corn: sacrifices our pilgrim's made that first winter surviving on a few corn kernels each day

Nuts or seeds: promise of future harvests

Dried fruits: harvest gifts of our bountiful land

M&M's: memories of those who came before us

Hershey's kisses: the love of family and friends

Mix all ingredients together and store in airtight container.

Independence Day Pretzel Sparklers

Ingredients:

Long pretzel rods

White chocolate, melted

Colored candy sprinkles

Dip one end of pretzel rods into melted chocolate, sprinkle with candy sprinkles and lay on wax paper until chocolate sets.

July 4th Fruit Sparklers

Ingredients:

24 large blueberries

24 strawberries

3 bananas, cut into 8 pieces each

24 cherries

24 large marshmallows

8 wooden skewers

8 each red, white, blue ribbons in 1 foot lengths

Directions:

Skewer fruit and marshmallows on wooden skewers in a red, white and blue pattern, using four of each item on a skewer. Tie red, white and blue ribbons to the bottom of the skewers.

ABC Back to School Snack Mix

4 cups alphabet cereal
2 cups m&m's
2 cups popcorn
1 cup salted peanuts (may use unsalted)
1 cup mini pretzels

Mix all ingredients together and store in airtight container.

Salute to Labor Day with Nuts, Bolts and Wheels Mix

Heat oven to 250 degrees. Mix in large baking pan:

1 cup Kix cereal
1 cup Cheerios
1 cup Honey Comb cereal
1 cup pretzel sticks
½ cup mixed nuts

Melt 3 tablespoons butter in saucepan. Stir in 1/4 teaspoon Worcestershire sauce, 1/8 teaspoon garlic salt, 1/8 teaspoon celery salt. Pour over cereals and stir. Bake 30 minutes, stir with wooden spoon several times.

Acorn Dough Nuts

Ingredients:

Chocolate frosting or peanut butter
Plain donut holes
Crumbled toffee or chopped nuts
Small pretzels

Directions:

Frost top third or so of a plain donut hole with frosting or peanut butter. Roll frosted end in toffee or nuts. Add a small piece of pretzel for a stem.

Harvest Party Mix Recipe

Ready in: 1-2 hrs

Serves/Makes: 18

Ingredients:

1/2 cup Butter or margarine
1 teaspoon Seasoned salt
3 1/2 teaspoons Worcestershire sauce
1 teaspoon Curry
2 2/3 cups Corn Chex cereal
2 2/3 cups Rice Chex cereal
2 2/3 cups Wheat Chex cereal
1 cup Chow mein noodles
1 cup Raisins

Directions:

Preheat 250 F oven. In 15 x 10 x 2 inch baking pan melt butter in oven. Remove. Stir in Worcestershire, seasoned salt and curry; mix well. Gradually add cereal and noodles, stirring until all pieces are evenly coated.

Bake 1 hour, stirring every 15 minutes. Add raisins; mix well. Spread on absorbent paper to cool. Store in air tight container. Microwave Directions*: In 3 1/2 quart bowl or 13 x 9 x 2 inch microwave-safe dish melt butter on HIGH 1 minute. Stir in Worcestershire, seasoned salt and curry; mix well. Gradually add cereal and noodles, stirring until all pieces are evenly coated. Microwave on HIGH 5 to 6 minutes, stirring every 1 1/2 minutes. Add raisins. Spread on absorbent paper to cool. Store in air tight container.

Halloween Snack Mix

Ingredients:

1/2 cup blood drops (cinnamon red hots)
1/2 cup cats eyes (small green gumdrops)
1/2 cup cats claws (hulled sunflower seeds)
1 cup colored flies (m&m's)
1 cup butterfly wings (potato chips, any flavor)
1 cup chicken toenails (candy corn)
1 cup ants (raisins)
1 cup earthworms (cheese curls)
1 cup cobwebs (golden grahams cereal)
1 cup snake eyes (peanuts)
1 cup bats' bones (pretzel sticks)

Directions:

Mix gently in a large caldron. Store in airtight container to keep the critters from escaping!

Halloween Wicked Snack Mix Recipe

Ready in: 30 minutes

Serves/Makes: 5.5 cups

Ingredients:

4 cups Waffle Crisp cereal

1/2 cup peanuts

1/2 cup raisins

1/2 cup M&M's

2 tablespoons butter or margarine

Directions:

Mix cereal, peanuts and raisins in a large bowl. Drizzle melted butter over cereal mixture; toss to coat well.

Spread evenly in a 15 x 10 x 1-inch baking pan. Bake at 350 degrees for 10 minutes.

Cool. Mix in M&M's. Store in tightly covered container.

Garbage Snack Recipe

Ingredients:

2 cups Rice Krispies cereal

2 cups Cap'n Crunch cereal

2 cups pretzels -- broken up

2 cups salted peanuts

6 ounces almonds -- coarsely chopped

24 ounces white chocolate chips or white chocolate candy pieces

Directions:

Combine first 5 ingredients. Melt white chips and pour over cereal mixture; mix well.

Drop by tablespoonful on wax paper and let set.

Election Snack Mix

2 cups cinnamon graham or cinnamon toast cereal - represents ballots

2 cups chex cereal (any flavor) - represents "checks and balances"

2 cups animal crackers - represents the political party mascots

1 cup pretzel sticks - represents "polls"

1 cup m&m's - represents the colorful campaign buttons

1 cup honey smacks cereal - oval like the oval office

1 cup mini marshmallows - represents the "soft" campaign promises

Mix all ingredients in large bowl. Store in airtight container.

Sweet Indian Corn

Ingredients:

4 tbsp butter/margarine

4 cups mini marshmallows

5 cups puffed corn cereal

1 1/3 cups diced dried fruit (like raisins, cranberries, apricots, pineapple)

Popsicle sticks

Fruit leather

Directions:

In a large pot, melt butter and marshmallows over low heat. Remove from heat and gently stir in cereal and diced fruit.

Using buttered hands, press mixture onto popsicle sticks in an ear of corn shape. Add fruit leather "husks" to bottom of each ear. Allow to cool before serving.

Wintery Cinnamon Snack Mix Recipe

Ingredients:

5 cups honey graham cereal

3 cups bear-shaped graham cookies

2 cups ramen noodles, crushed

3/4 cup sliced almonds

1 cup golden raisins

1/3 cup butter

1/3 cup honey

1 teaspoon orange juice

Directions:

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, mix honey graham cereal, bear-shaped graham cookies, ramen noodles, almonds and golden raisins. In a small saucepan over low heat, melt butter and blend in honey and orange juice.

Spread over the honey graham cereal mixture and toss to evenly coat. Spread mixture onto a large baking sheet. Bake 10 minutes in the preheated oven.

Wintery Cinnamon Trail Mix Recipe

Ready in: 30 minutes

Serves/Makes: 7.5 cups

Ingredients:

2 cups Toasted Oat Cereal
2 cups Hexagon-shaped Corn Cereal
2 cups Pretzel Bits
3/4 cup Raisins
1/2 cup Sunflower Seeds
2 tablespoons Reduced Fat Margarine
2 tablespoons Brown Sugar
1 tablespoon Cinnamon

Directions:

In a large bowl combine the cereals, pretzel bits, raisins, and sunflower seeds. Toss gently. Melt margarine in a microwave or saucepan and stir in brown sugar and cinnamon. Pour over the cereal mixture. Toss to coat. Bake 8-10 minutes in a 350 oven.

Hanukkah Cheese Gelt Coins Recipe

Prep Time: 15 minutes

Cook Time: 12 minutes

Ingredients:

8 ounces (about 2 cups packed) sharp Cheddar cheese, shredded
1/2 cup (1 stick) butter or margarine
1 cup all-purpose unbleached white flour
1 teaspoon Worcestershire sauce
2 teaspoons onion powder
1/8 teaspoon cayenne pepper
Sesame seeds

Preparation:

Place cheddar cheese, butter, flour, worcestershire sauce, onion powder, and cayenne pepper in the bowl of a food processor fitted with the metal blade (or a heavy-duty mixer). Blend until a dough forms. Divide dough in half and shape each into a log about 1 inch in diameter and 12 inches long. Roll logs in sesame seeds to coat. Wrap each log tightly in plastic wrap and refrigerate at least 4 hours or overnight.

When ready to bake, preheat oven to 375 degrees F. Line baking sheets with parchment paper, nonstick foil, or silpats.

Slice dough into 1/4-inch thick rounds and place on prepared baking sheets. Bake 10 to 12 minutes until lightly browned and firm. Let rest for 5 minutes and move to wire racks to cool. Store in an airtight container to keep them crispy.

Note: You can freeze the logs of dough after wrapping. Let thaw slightly in the refrigerator before cutting to bake, but be sure the dough remains cold enough to slice.

Yield: about 7 dozen cheesy gelt coin wafers.

Christmas Bears Snack Mix

Ingredients:

- 2 cups bear shaped chocolate grahams
- 2 cups mini oreos with red frosting
- 4 cups popped popcorn
- 2 cups holiday colored m&m's
- 1 cup red & green gummy bears

Mix all ingredients and store in airtight container.

Kwanzaa Celebration Sticks

Ingredients:

- Red, green, and black
(or chocolate) sprinkles
- 1 cup white chocolate chips
- 20 8-inch pretzel rods

On a piece of waxed paper, arrange 1 1/4-inch-wide stripes of red, black (or chocolate), and green sprinkles, as shown below. In a shallow microwave-safe bowl, microwave the white chocolate chips on high for 1 minute, stir, and microwave for 30 seconds more. Stir until smooth (it will be thick). Use a knife to spread the chocolate over half of a pretzel rod. Roll through the sprinkles until coated with stripes. Chill. To present the sticks, bundle them with ribbons. Makes 20.

Snowy Trail Mix

Ingredients:

- 3 cups pretzel sticks
- 1 1/2 cups corn cereal (corn chex, crispix)
- 3/4 cup pecan halves
- 1/2 cup cashews
- 1/2 cup dried cranberries
- 12 ounces white chocolate

Directions:

In a large bowl, mix together first five ingredients. Melt white chocolate according to package directions and pour slowly over cereal mix, stirring gently to coat. Scoop onto waxed paper to cool. Break into clumps once cool. Store in airtight container.

Snack Mix Ingredient Ideas

Any or all of the following:

Tiny teddies (replace with any other favorite mini cookie)

Pop corn

Dried fruits

Puffed Rice

Shredded Coconut

Mini Marshmallows

M & Ms and/or other small candies (red hots, candy corn, gum drops, etc.)

Dried banana chips

Small pretzels

Various nuts but Including peanuts, brazil nuts, pistachios, almonds and cashews

Corn chips

Potato chips or potato sticks

Puffed corn

Various crackers (oyster crackers, cheese crackers, goldfish, etc.)

Crispy chow mein noodles

Wasabi Peas (hot hot hot!)

Snapea Crisps

Indian chickpea crisps

Soy nuts

Chocolate chips

White chocolate chips

Peanut butter chips

Butterscotch chips

Sunflower seeds

Pumpkin seeds

Raisins

Mini pretzels or pretzel bites

Various breakfast cereals

Fruit snacks or gummies

Bagel chips

Bugles

Cheese puffs, cheese curls, cheetos, cheese balls, etc.

Rice cakes broken into small pieces