

## Fourth of July "Fun" Treats

### Patriotic Brownies

#### Ingredients:

- 1 box brownie mix, plus brownie mix ingredients
- 12 oz white candy melts
- 12 oz red candy melts
- 12 oz royal blue candy melts



- Line a 9 x 13-inch baking pan with foil, making sure foil extends over the sides of the pan. Spray the bottom of the pan with no-stick cooking spray. You will use this pan to bake the brownies.
- Line a large cookie sheet with parchment or wax paper. You will use this pan once the brownies are baked and cut out.

Preheat oven to 350° if using a metal or glass baking pan, or to 325° if using a dark-coated baking pan for baking the brownies.

Prepare and bake brownies according to package directions. Remove brownies from oven, lift out brownies using foil extending over the sides of the baking pan, and **cool completely** on a wire rack.

Once the brownies are cooled, use a 3 or 3½-inch star-shaped cookie cutter to carefully cut out the brownies and place them on the prepared cookie sheet. (You will need a cookie cutter that is deep enough to go through the entire brownie.)

Prepare one color of candy melts at a time: In 30-second intervals melt candy in a microwave safe container, mixing in between, until melted. Place melted candy into a ziplock bag and snip the end of it. Drizzle candy over brownie.

Allow the chocolate to set then repeat process with each of the other two candy melt colors.

### Strawberry Shortcake on a Stick

#### Ingredients:

- Store-purchased or homemade pound cake cut into cubes
- Small fresh strawberries (green stems removed)
- Mid-sized skewers
- Whipped topping
- Blueberries



String cake cubes and strawberries onto skewers.

Place on a small plate and sprinkle with blueberries.

Serve with small individual bowls of whipped cream.

## Mason Jar Very Berry Shortcake

Perfect for preparing individual servings.



### Ingredients:

- 3 pints mixed berries of your choice: strawberries with hulls removed, then chopped; blueberries; raspberries; blackberries
- 1 tsp lemon juice
- 1/3 cup sugar
- Pound cake or Angel food cake cut into small cubes
- Whipped topping (homemade or store-purchased)

Prepare berries by tossing them in a large bowl with lemon juice and sugar. Let the berries macerate for about 1 hour, stirring them once or twice during this process. (Shortcut: eliminate lemon juice, sprinkle berries lightly with sugar, and allow to sit for 5 minutes before using.)

Once berries are macerated, layer in small Mason jars in this order: cake cubes, macerated berries, whipped topping. Repeat until jar is filled.

## Red, White, and Blue Strawberries

### Ingredients

- 12 large strawberries, with stems intact
- 5 oz white chocolate melts, about a half package
- 1 tsp vegetable oil, optional
- 2 Tbsp dark blue or light blue sanding sugar



Wash then dry strawberries thoroughly. Line a baking sheet with wax paper or parchment paper and set aside. Melt chocolate melts in a small, deep bowl according to package instructions. Add oil if using. Pour sugar into a small bowl (deep enough for dipping). Using the stem, dip the strawberry into the white chocolate  $\frac{3}{4}$  of the way up the strawberry. Let the excess drip off, then dip strawberry in sugar, trying to make a straight line. Place the berries, decorated side up, on the prepared baking sheet to allow the chocolate to firm up.

## 4<sup>th</sup> of July Chocolate Chip Cookies



So easy! Whip up your favorite recipe for chocolate chip cookies, but with this change: Replace chocolate chips with  $\frac{1}{2}$  cup mini chocolate chips and 1 cup M&M's Red, White & Blue milk chocolate candies (plus a few extras for decorating the top of the cookies). Fold in chocolate chips and M&M's by hand with a silicone spatula even if you've mixed the rest of the dough with a mixer. This helps keep the chocolate candies from cracking. Drop by large spoonfuls onto a cookie sheet. Bake according to recipe. As soon as the cookies come out of the oven, top them with about 5 more M&M's right away, pressing slightly into the cookie. As the cookies cool the M&M's will adhere to the cookies.

*Posted July 2021*