



Chocolate/Sweet Treats Party

You may choose two from this list

*** We kindly suggest that we sing happy birthday to our Birthday Chef and have him or her blow out the candles, but we like to send the cupcakes or cake slices home with your guests... We have found that the kids are too full by the time they get to the cake at this party! ***

CHOCOLATE COVERED STRAWBERRIES & GIANT MARSHMALLOWS – with sprinkles!

CHOCOLATE LAVA CAKES - These delightfully decadent lava cakes, oozing with rich melted chocolate. Served with vanilla ice cream.

CHOCOLATE DIPPERS –We melt chocolate and then roll marshmallows and pretzels into the chocolate dip and sprinkle with sprinkles.

CHOCOLATE AND STRAWBERRY STUFFED FRENCH TOAST

FLOWER POWER COOKIES – Cookies rolled and pressed out. Decorated with icing.

STAINED GLASS COOKIES: Sugar cookie dough with cream cheese. The kids would roll out circles, cut out shapes inside the cookies, crush Jolly Ranchers and fill in the holes with candy. When baked and held to a light, you can see different colors in the “glass” or melted cookies.

CHOCOLATE TRUFFLES

BROWNIES UNDER THE SNOW – brownies with powdered sugar

SINFUL PINK PUDDING – Pink pudding, decorating sprinkles and sugars. We use pastry bags to pipe into fancy pudding cups.

PINK ICE CREAM SANDWICHES – Lil’ Chefs would create Rice Krispy Treats with sprinkles and ice cream. The rice krispy treats would serve as the bread and the ice cream would be in the center.

FLOWER POT ICE CREAM – We would use watering cans, layering cake and ice cream with silk flowers on top with sprinkles.

SUGAR CONE FAIRY HATS –An upside down sugar cone with candy assembled on the outside with frosting.

SUGAR AND SPICE SANDWICH SWIRLS – sugar and cinnamon, cream cheese, bread, powdered sugar

Baked SNOWFLAKES – Flour tortillas, butter, sugar. We would fold flour tortillas like folding a paper snowflake. Use scissors to cut triangles and shapes out. Bake and use powdered sugars to decorate.

Mini Fancy Fruit Tarts – pie crust dough, chocolate ice cream, yogurt, and fresh fruit. Would assemble to make individual tarts.

Fairy Princess Marshmallow Pops – Vanilla bark candy, craft sticks, large marshmallows, sprinkles.

Fancy Pink Fairy Cocoa – chocolate chips, milk, vanilla, marshmallows.

Baked SNOWFLAKES – Flour tortillas, butter, sugar. We would fold flour tortillas like folding a paper snowflake. Use scissors to cut triangles and shapes out. Bake and use powdered sugars to decorate.

Candy Coated Dragonflies - 8 to 10 squares vanilla bark candy. Food coloring, large pretzel twists and large pretzel rods, and decorating sugars and sprinkles. Melt vanilla. Coat pretzels with melted chocolate. Attach the pretzel rod to the twist. Sprinkle on decorations. Let dry.

Little Ladybugs – Red seedless grapes, toothpicks, strawberries, chocolate chips – Assemble to resemble lady bugs.

Magic Wands: Similar to the candy coated dragon flies... just long rods that we would also attach fancy candy flowers to.

Mystical Moon Pies: Fudge cookies with a homemade moon pie filling consisting of a WONDERFUL filling.