

Perfectly Pinnable Party Snacks



*Beautiful, Pinterest-worthy Snacks
for Every Season!*

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Times Square OREOs

I've never actually been to Times Square, and certainly not for New Year's Eve, but the image of the sparkly ball dropping at midnight is just synonymous with ringing in the new year! OREO cookie balls are so easy to make (they only have three ingredients) and it's fun to play around with different way to "dress" them.



TIMES SQUARE OREOS

INGREDIENTS

1 pkg (8 oz.) brick cream cheese, softened
36 OREO Cookies, finely crushed (about 3 cups)
4 pkg. (4 oz. each) white baking chocolate, melted

INSTRUCTIONS

MIX cream cheese and cookie crumbs until blended.

SHAPE into 48 (1-inch) balls. Freeze 10 min. Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan.

CUSTOMIZE it with silver glitter crystals to make my Glittery Times Square Ball for New Year's Eve.

REFRIGERATE 1 hour or until firm.

Strawberry Shortcake Kabobs

I made these easy Strawberry Shortcake Kabobs for a bake sale, but they are perfect for a class party or even a romantic Valentine's Day dessert! They come together in minutes and still look impressive. (Not to mention they taste great!)



STRAWBERRY SHORTCAKE KABOBS

INGREDIENTS

1 pint ripe strawberries, halved lengthwise

1 loaf angel food cake, cubed

1/2 cup white melting chocolate discs

Wooden skewers

INSTRUCTIONS

Thread strawberries and cake cubes onto wooden skewers in whatever pattern you choose. Melt chocolate discs in the microwave (usually 30 seconds is enough) and drizzle over the kabobs. Keep covered until ready to serve. Makes about 18 kabobs.

Easter Bark

You really cannot get any easier than two ingredients. This takes less than 5 minutes to put together. Stick with quality ingredients and you'll have better Easter candy than you could ever get in a store!



EASTER BARK

INGREDIENTS

12 oz. white chocolate

3 cups mini rainbow/pastel marshmallows

Optional- Easter sprinkles/colored sprinkles

INSTRUCTIONS

Line a cookie sheet with parchment paper. Measure out marshmallows into a bowl.

In a separate bowl, microwave chocolate in 30 second intervals until melted. Pour the melted chocolate over the marshmallows and gently stir them together.

Quickly remove them from the bowl and lay them out flat on the cookie sheet. Pop into the freezer for 20 minutes. Remove from freezer and return to room temperature for cutting.

Star Spangled Frosted Cookie Bars

I made these cookie bars for our family's 4th of July picnic and we couldn't stop eating them. All day long, I kept hearing comments about how delicious they were! There's something about almond extract that keeps you coming back for more. Try using different colors like orange and black for Halloween or green and red for Christmas!



STAR SPANGLED FROSTED COOKIE BARS

INGREDIENTS

1 cup butter, room temperature

1 $\frac{1}{4}$ cup sugar

2 eggs

1 $\frac{1}{2}$ tsp. vanilla

$\frac{1}{2}$ tsp. almond extract

3 cups flour

1 $\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup patriotic sprinkles

For Frosting:

1 cup butter, room temperature

1 $\frac{1}{2}$ tsp. vanilla

$\frac{1}{2}$ tsp. almond extract

4 cups powdered sugar

2-3 Tbsp. milk

Red and blue gel frosting (in a tube)

INSTRUCTIONS

For the cookie dough: cream together the butter and granulated sugar until creamy and fluffy. Add the eggs, vanilla and almond extract and mix until combined.

In a separate bowl, sift together the flour, baking powder, and salt. Gradually add the dry ingredients (about 1 cup at a time) to the wet ingredients. Fold in the sprinkles to the dough.

Press the dough evenly into the prepared pan. Bake at 350 for 19-23 minutes until just golden brown. Remove from oven and let cool completely before frosting.

For the Frosting: cream the room temperature butter along with the vanilla and almond extract. Gradually begin adding the powdered sugar one cup at a time, As the frosting gets stiffer, add the milk one Tbsp. as needed. Spread the frosting over the cooled bars. Add alternating lines of the red and blue gel frosting, about $\frac{1}{2}$ " apart. Using a toothpick, drag through the lines of to create a herringbone design.

For easy cutting, refrigerate the bars until just before cutting and serving.

Back to School Treat

Apple Pretzels

Make going back to school a celebration with these fun little apples! Let the kids get in the kitchen with you and help make this easy snack.



BACK TO SCHOOL TREAT

APPLE PRETZELS

INGREDIENTS

Mini pretzels

Red candy melts

Green/sour apple licorice

INSTRUCTIONS

Melt the candy melts in a small bowl in 30 second intervals. Dip pretzels into the candy one at a time. Place on wax-paper lined surface to harden. While coating is still soft, cut strips from the licorice for leaves/stems and place on top of the pretzel "apples." Cool in the refrigerator to set up quickly.

Rice Krispie Treat Pumpkins

One of my favorite posts from last fall is these adorable pumpkin treats. They are quick and easy to put together and perfect for a class party, Halloween party or even Thanksgiving. Kids love to help roll these into the fun pumpkin shapes, too!



365 (ish) Days of Pinterest

RICE KRISPIE TREAT

PUMPKINS

INGREDIENTS

3 tbsp butter
5 cups mini marshmallows
red and yellow food coloring
6 cups Rice Krispies cereal
12-15 Tootsie Rolls
green piping gel/frosting

INSTRUCTIONS

Melt butter over med/low heat
Stir in marshmallows and begin to melt
Add food coloring drops until desired color is reached
Once butter and marshmallows are combined, slowly stir in cereal
Remove from heat and mix until the cereal is evenly coated in sticky goodness
Allow to cool until you can handle it and then start rolling into balls.
Stick your thumb down in the center a bit to create a well for the Tootsie Roll stem
Add Tootsie Roll to make a stem and then pipe green leaves or vines to create your pumpkins

Lumps of Coal Treats

These lumps of coal are yummy and as easy to make as Rice Krispie Treats! They may not have the most nuanced and refined flavors, but they look awesome. You're going to hope you're on the Naughty List if these are the lumps of coal in your stocking!



LUMPS OF COAL TREATS

INGREDIENTS

1 pkg original OREO cookies (36 cookies), crushed (I used the food processor to zip them into a fine powder in seconds)

5 cups mini marshmallows

1/4 cup butter

INSTRUCTIONS

Line a cookie sheet or serving plate with wax paper -OR- Spray 8" square pan with cooking spray. Set aside. (Use this if you want to serve as bars instead of "lumps")

Crush or process cookies into a fine powder.

Over medium/low heat, melt butter and marshmallows in a saucepan until smooth.

Remove from heat and stir in cookie crumbs. Mix well.

Use a spoon (it's sticky, so a cookie scoop won't work) and drop into piles onto wax paper. Shape into lumps if necessary. -OR- Press into prepared pan and allow to cool.

THANK YOU!

Thank you so much for downloading your copy of
Perfectly Pinnable Party Snacks!

If you make one of these recipes, please share it on social
media and use #365 Pins so everyone can follow along!

Keep pinning AND creating,
Nicole

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