

THE TASTY 10

## Kiddie Table Treats

Call the little turkeys in your life to help cobble together these readers' cutest-ever Thanksgiving sweets. They're a cinch to make using doughnuts, cookies and even clementines.

- 1 Cornucopia Snacks are irresistible to guests of any age. First, whip up a sweet snack mix of your choice—I use honey-roasted peanuts, Cinnamon Burst Cheerios and dried fruit. Roll waffle cones in melted semisweet chocolate, then in gold sanding sugar. Rest on waxed paper. When set, fill with snack mix and nibble away.
- -MANDY HEASTON GREELEY, CO Head to Mandy's blog for more clever holiday eats. gourmetmomonthego.com
- 2 I make Pilgrim Doughnut Ships. Cut a sail out of paper. Bend it vertically and make two small slits. Thread a pretzel stick "mast" through the slits and push the pretzel into the inner edge of a mini doughnut. Cut a triangle flag out of strawberry Fruit by the Foot and wrap it around the pretzel. Then eat it all up, except the paper! -NORENE COX EDMONDS, WA
  - Readers of Norene's blog adore these crafty sea-cruisers. partypinching.com
- **3** You need only three ingredients to make **Acorn Treats.** Use melted chocolate to attach a Nutter Butter Bite to the flat side of a Hershey's Kiss. Pipe the remaining melted chocolate onto the other side of the cookie to make a stem. Refrigerate on waxed paper-lined baking sheets until set. -JANE STASIK GREENDALE, WI
- 4 For Candy Corn Rice Krispies Cupcakes, make a batch of Rice Krispies Treats with 3-4 drops of yellow food dye. When slightly cooled, press enough into each cup of a muffin pan to fill halfway. Prepare Rice Krispies Treats with orange food dye and layer on top. When set, pop out of the pan and pipe on canned vanilla frosting mixed with a little confectioners' sugar. Top each with a candy corn. —HOLLY LOFTHOUSE WASHINGTON, UT field editor See Holly's blog! life-in-the-lofthouse.com
- **5 Pumpkin Clementines** are a healthy fall snack. Peel a clementine. Poke a short piece of green Twizzler or Tootsie Roll into the hole. -TABITHA PHILEN MOBILE, AL These cuties are a hit on Tabitha's blog.

- - Sweeten snack time with Calico Corn Cakes. Cut three 8-in.-long pieces of yellow Fruit Roll-Ups, making a point at one end of each. Fan out strips on a plate, points facing out. Place a snack-size Twinkie on the Roll-Ups and cover it with a thick layer of frosting. Twist the bottoms of the Roll-Ups to make a husk around the cake and poke rows of classic and harvest-colored candy corn into the frosting.

**6** We dreamed up these **Pilgrim Hat Cookies** 

for a yummy treat to take to school. Dip the top

of a miniature peanut butter cup into yellow frosting

striped cookie, letting frosting squish into a "hatband."

and place over the hole of an upside-down fudge-

Add a red mini Chiclets gum for the buckle.

-MEGAN & MITCHELL VOGEL JEFFERSON, WI

Kelli's blog is a family affair, shared with her mom, Greta. squishycutedesigns.com

**—KELLI RINTA** VANCOUVER, WA

- Use your favorite roll-out cookie dough to make Handprint Turkey Cookies. Cut with a hand-shaped cookie cutter or use a cardboard cutout of a child's hand. Bake and cool. Tint prepared glaze. Paint the palm and thumb of each cookie with light brown glaze and the fingers with assorted colors. Pipe on beak, eye, wattle and wing. —PAT THOMPSON SUN PRAIRIE, WI
- 9 Delight kids with Caramel Corn Treats.
- Mix 5 cups caramel corn, 2 cups mini pretzels and 1 cup each Goldfish Baby cheddar crackers and Reese's Pieces. Melt 1 package mini marshmallows and ¼ cup butter; stir in ¼ tsp. vanilla and pour over caramel corn mixture. Press into a greased pan and top with Reese's Pieces. Once set, cut into bars. -CATHY TANG REDMOND, WA
- **10** To make **Turkey Cupcakes**, bake your best cupcake recipe and top with white frosting. Make the turkey's body with chocolate frosting. Use candy corn for the tail, an M&M for the face, edible pen for the eyes, an orange rainbow chip sprinkle for the beak and heart confetti for the wattle.
  - -MICHELE CHOCK SAN LEANDRO, CA Find more gobble-worthy goodness on Michele's blog. i-heart-baking.blogspot.com























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