

## **Creative Party Ideas 4-Ways**

### **Flower Cookies**

#### **Ingredients:**

Serves: 10 flower cookies

For the Buttercream icing:

¼ cup butter, softened  
2 cups icing sugar, sifted  
2-3 tsp milk  
1 tsp green colouring

For the Flower Cookies:

10 round vanilla biscuits  
25 Beacon mmmMallows (pink and white, Blueberry or Bubblegum Flavour)  
Jelly Tots for the centre of each 'flower'

#### **Recipe:**

For the Buttercream icing:

1. With an electric beater, cream together the butter & icing sugar until light & fluffy.
2. Add the milk, a drop at a time, to loosen the mixture.
3. Finish off with a few drops of green colouring.

For the Flower Cookies:

1. Spread a spoonful of green buttercream icing onto each biscuit.
2. Using scissors, cut each marshmallow in half, diagonally.
3. Using a selection of coloured marshmallows, place 5 halved marshmallows, sticky side up, on each buttercream iced biscuit.
4. Finish off with a Jelly Tot in the centre of each biscuit to complete the flower.
5. Serve at a festive party and ENJOY!!

## **No Bake Treat Cups**

### **Ingredients:**

Serves: 12 treat cups

For the Treat Cupcakes:

1 tbsp butter

2 cups (1 bag) Beacon mmmMallows Bubblegum (Blueberry, and Pink and White mmmMallows will work just as well)

3 cups Rice Krispies cereal

½ cup rainbow vermicelli

For the Buttercream icing:

½ cup white butter/margarine softened

4 cups icing sugar, sifted

2-3 tbsp milk

1 tsp vanilla essence

Assembling:

Rainbow vermicelli

### **Recipe:**

For the Treat Cupcakes:

1. Grease a muffin tin and set aside until needed.
2. Melt 1 tbsp butter in a large pot over a medium heat.
3. Add the Beacon mmmMallows Bubblegum, and heat, stirring occasionally, until they melt completely, about 5 minutes.  
Remove the pot from the heat, add the Rice Krispies and rainbow vermicelli, stir, scraping up from the bottom, until the cereal is completely coated.
4. up from the bottom, until the cereal is completely coated.
5. Transfer the mixture to the muffin tin, adding an equal heaped spoon or two to each hole. Pat the mixture down. Fill to the height of your liking.
6. Cool completely. Remove treat cupcakes from the pan and prepare the icing.

For the Buttercream icing:

1. With an electric beater, cream together the butter & icing sugar until light & fluffy.

2. Add the milk, a drop at a time, to loosen the mixture.

3. Flavour with the vanilla essence.

4. Add the icing to a piping bag with a star nozzle.

Assembling:

1. Pipe a generous swirl or rosette onto each treat cup. Finish off with some more of the rainbow vermicelli. Serve and ENJOY!!

## **Ice Cream Treat Sandwiches**

### **Ingredients:**

Serves: 16

For the Treat layers:

5 tbsp butter

300 g (2 packs) Beacon mmmMallows Blueberry Flavour (Bubblegum or Pink and White mmmMallows will work just as well)

6-8 cups Rice Krispies cereal

For the Assembling:

1L vanilla ice cream (softened in the fridge for 1-2hrs)

Edible sprinkles

### **Recipe:**

For the Treat layers:

1. Line 2 equal sized square baking dishes (25 x 25) with baking paper and set aside.
2. Melt the butter in a large pot over a very low heat.
3. Add the Beacon mmmMallows Blueberry Flavour, stirring occasionally, until they melt completely, about 10 minutes.
4. Remove the pot from the heat, add the cereal, stir with a silicone spatula, scraping up from the bottom, until the cereal is completely coated.
5. Divide the mixture equally and transfer to the 2 prepared dishes, pressing it down into even, equal layers (1,5 – 2 cm height). Freeze both dishes to chill for 20 minutes.

Assembling:

1. Remove one dish of treat mixture from the freezer.
2. Add a thick layer of just spreadable, but not melted, ice cream over the marshmallow treat layer. Spread evenly. \*It is important to use a hard-set brand.
3. Allow to set in the freezer for 3 hours until completely firm.
4. Once set, remove the baking dishes from the freezer. Remove the treat layers from the dishes and press the second treat layer onto the ice cream layer that is set on the first treat layer.

5. Allow to set in the freezer for 2 hours before slicing into equal squares.

6. Decorate as desired. These could be dipped into sprinkles.

7. Serve and ENJOY!!

## **S'mores Pops**

### **Ingredients:**

For the S'mores Pops:

10-20 square vanilla biscuits

5-10 Beacon mmmMallows Pink & White (Blueberry or Bubblegum mmmMallows will work just as well)

5-10 long ice-cream sticks

2-3 cups Beacon milk chocolate, broken into smaller pieces

1 tsp coconut oil \*\*optional

Rainbow vermicelli

To decorate:

Beacon White chocolate, melted

Rainbow vermicelli

Simple vanilla biscuits, crushed

### **Recipe:**

1. Switch your grill onto high.
2. Lay the biscuits down on a large lined baking sheet
3. Place a Beacon mmmMallow, pink or white, onto each square biscuit.
4. Place the tray under the grill for 2-3 minutes until the marshmallows turn golden brown.
5. When the marshmallows are golden, remove the tray from the oven, place the ice cream stick onto each melted marshmallow and place another biscuit on top, sandwiching them together firmly.
6. Allow to cool for 5 minutes.
7. Melt the chocolate with the coconut oil in the microwave in 15-20 second intervals
8. Dip each s'mores pop into the melted chocolate and place on a wire rack (placed on a large tray) to set.
9. Decorate the pops: Drizzle melted white chocolate on some of them, some with sprinkles and others with crushed vanilla biscuits
10. Allow to set in the fridge for 10-15 minutes.
11. Serve the s'mores pops and ENJOY!