

SMART FUN DIY

SAVE MONEY + GET CREATIVE + EAT HEALTHY + LIVE HAPPY

My Little Pony Candy Apples with White Chocolate Melts

By Xaver Priest

Ingredients:

- apples
- wood candy apple sticks
- white chocolate candy melts in blue, yellow, and white
- candy glitter, sprinkles, and rock candy in orange, pink, purple, blue, white, and yellow
- piping gel
- thinning agent or dipping aid for chocolate melts (follow package directions for use)

Directions:

1. Insert the wood sticks into the apples.
2. Place each color of colorful candy melts into a microwave safe dish.
3. Heat the melts in the microwave, following the directions on the packaging. You may need to add a thinning agent or dipping aid to make the chocolate looser so it will stick to the apples.
4. Carefully tilt the bowl to the side, allowing the hot candy to pool. Twirl the apple in the pool of hot candy until coated. Gently pull the apple up out of the hot candy, allowing the excess candy to drip back into the pan.
5. Place on a silicone baking sheet on a heat resistant surface to cool.
6. When the apples have cooled, apply piping gel to the top and sprinkle with glitter, rock candy, and candy sprinkles to decorate. Allow to set.
7. Add the My Little Pony Candy Apply Toppers following the directions below.



Find original recipe at: <https://www.smartfundiy.com/my-little-pony-party/>

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My Little Pony Candy Apples with Jolly Rancher Candies

By Xaver Priest

Ingredients:

- apples
- wood candy apple sticks
- white chocolate candy melts in blue, yellow, and white
- candy glitter, sprinkles, and rock candy in orange, pink, purple, blue, white, and yellow
- piping gel
- Jolly Rancher candies, 50 pieces per color (Lemon, Watermelon, Blue Raspberry)

Directions:

1. Insert the wood sticks into the apples.
2. Heat the oven to 350°F.
3. Unwrap the Jolly Rancher candies.
4. Place each color of Jolly Rancher candy into a clean metal cake pan. Place into the oven for about 15 minutes, until melted.
5. Carefully stir 1-2 TBSP of edible glitter into the hot candy until mixed. Place back into the oven for another 3-5 minutes.
6. Remove the cake pan from the oven, taking care to not burn yourself.
7. Carefully tilt the pan to the side, allowing the hot candy to pool. Twirl the apple in the pool of hot candy until coated. Gently pull the apple up out of the hot candy, allowing the excess candy to drip back into the pan.
8. Place on a silicone baking sheet on a heat resistant surface to cool.
9. When the apples have cooled, apply piping gel to the top and sprinkle with glitter, rock candy, and candy sprinkles to decorate. Allow to set.
10. Add the My Little Pony Candy Apply Toppers following the directions below.

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My Little Pony Fruity Cupcake Rainbow

By Jennifer and Katie Priest

Ingredients:

- 2 boxes of cake mix
- gel food coloring in pink, fuchsia, and violet
- mini cupcake liners in white
- standard cupcake liners in white
- 2-3 cans of white whipped frosting
- 16-18 fresh strawberries, halved (about 1 lb)
- 105-110 fresh blueberries (about 12 oz)
- 38-40 fresh raspberries (about 12 oz)
- 1 bag of mini marshmallows



Directions:

1. Prepare cake mix.
2. Using standard cupcake liners and a standard cupcake pan, bake 10 cupcakes, following the directions on the cake mix box. Allow to cool.
3. Divide the rest of the mix as follows:
 - a. half of the mix in a large bowl
 - b. 1/4 of the mix in a small bowl
 - c. the final 1/4 of the mix in another small bowl
4. In the largest bowl, add 2 drop of violet gel food coloring. Stir gently until blended.
5. In the first small bowl, add 2 drops of pink gel food coloring. Stir gently until blended.
6. In the final small bowl, add 2 drops of fuchsia gel food coloring. Stir gently until blended.
7. Using mini cupcake pans and liners, bake 63 mini cupcakes using these colored mixes, following the directions on the cake mix box. Allow to cool.
8. Insert a round tip into a piping bag.
9. Fill the piping bag with frosting. Pipe onto all cupcakes.
10. Spread the piped frosting evenly over the top of each cupcake.
11. Arrange the cupcakes on the foam core board in a clouds and rainbow pattern.
12. Add mini marshmallows to cover the "clouds".
13. Add raspberries, blueberries, and strawberries to the mini cupcakes to cover the "rainbow".

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