

Cookie Dough Dip

Ingredients:

- 8 oz Cream cheese (1 package)
- $\frac{1}{4}$ cup butter ($\frac{1}{2}$ stick)
- $\frac{1}{2}$ cup sugar
- 1 cup light brown sugar
- 1 tbsp vanilla extract
- Pinch of salt
- $\frac{2}{3}$ cup of mini chocolate chips

Materials:

- Handheld beater
- Spatula
- Small bowl

Instructions:

Step 1: Mix the butter and cream cheese together with the beater in the bowl

Step 2: Add in the sugar, light brown sugar, vanilla, and salt and combine with the beater

Step 3: Mix in the chocolate chips with a spatula and save about 10-20 chips for garnish

Step 4: Pour into serving container of your choice or leave in the bowl

Step 5: Garnish with remaining chocolate chips

Step 6: Serve and enjoy!

*Note: dip can be stored in the fridge for up to two days



Energy Bites

Ingredients:

- Oats (preferably Quaker)
- Chocolate chips
- Honey or maple syrup
- Vanilla extract
- Peanut Butter (or any nut butter of your choice)
- A little water (for if it gets too sticky)

Materials:

- Wooden spoon
- Large Bowl

Instructions:

Step 1: Pour the oats into a large bowl and add the honey/maple syrup, vanilla extract, and peanut butter

Step 2: Mix with your spoon until evenly combined (if the mixture isn't mixing well, take a little bit of water and add it to the mixture)

Step 3: Add the chocolate chips and mix them in

Step 4: Refrigerate for thirty minutes

Step 5: Roll into balls (if the bites are too soft you can put them in the freezer and store them there)

Step 6: Serve and enjoy!



Fruit Kabobs

Ingredients:

- Pineapple
- Grapes
- Strawberries
- Blueberries
- Marshmallows
- Popcorn Balls
- Melting Chocolate

(You can also use any fruit of your choice)

Materials:

- Skewers

Instructions:

Step 1: If you want to dip your fruit in chocolate, start by melting the chocolate and dipping the fruit in the chocolate. Put in the fridge and let the chocolate harden.

Step 2: Take your other fruits and start assembling your kabob.

Step 3: Alternate with the popcorn balls, marshmallows and fruit. By this point, the chocolate covered fruit should be ready and you can use it in your kabob.

Step 4: If you haven't already melted your chocolate you can melt it and drizzle it over your kabob.

Step 5: Let set in fridge for about 15-20 minutes

Step 6: Serve and enjoy!

*Note: Popcorn Ball recipe link is attached

<https://www.food.com/recipe/easy-popcorn-balls-272062>



CHERRY CHEESECAKE

Ingredients:

Crust

- Light brown sugar
- Graham cracker crumbs
- Unsalted butter

Filling

- Cream cheese
- Cherry pie filling (or filling of your choice)
- Heavy cream
- Powdered sugar
- Vanilla extract

Materials:

- Glass Pan
- Electric beater
- Large spoon/whisk
- Cooking spray



Instructions:

Step 1: Whip the heavy whipping cream to make whipped cream and leave the cream cheese out to soften

Step 2: Make the crust. Grease the pan. Melt the unsalted butter in a microwave and then mix with the light brown sugar and graham cracker crumbs. Press down with a spoon into pan.

Step 3: Create the filling. Mix the cream cheese, whipped cream, powdered sugar, and vanilla extract together. Put on top of crust and spread out smoothly.

Step 4: Open up the cherry pie filling (or filling of your choice) and pour out over the filling. Spread it out with the back of a spoon.

Step 5: Let set in the freezer for 50-60 minutes

Step 6: Serve and enjoy!



S'MORES CUPS

Ingredients:

- Vanilla Greek Yogurt
- Graham Crackers
- Chocolate Hummus
- Chocolate chips
- Mini-marshmallows

Materials:

- Clear cup or mason jar
- Plastic bag
- Spoon

Instructions:

Step 1: Crush the graham crackers in the plastic bag and layer some in the bottom as a base layer

Step 2: Layer Greek yogurt on top

Step 3: Layer the chocolate hummus on top of that

Step 4: Top with the rest of the graham crackers, the chocolate chips, and the mini-marshmallows

Step 5: Serve and enjoy!

