

Super Easy Snack Recipes for Kids: The New Go-To List

Written by Kai Neighbors

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I'm always trying to come up with creative and fun snacks for the kids as a special treat after school, play dates, birthday parties or any other random get-together for that matter. I have to say out of everything that I have seen recently, these are my top 5 go-to recipes. Forewarning: The M&M pretzel bites are seriously addictive.



Banana Split Bites: Yes please.

(Recipe adapted from [Bakers Royale](#) by [BrooklynSupper.net](#))
makes 12 bites

4 large, firm bananas
4 oz. semi sweet chocolate, rough chopped
1 cup vanilla ice cream (or your ice cream of choice)
1 cup heavy whipping cream
1 teaspoon sugar

cherries
multi-color sprinkles
cherry garnish

Cut bananas into 2 1/2" tall segments (roughly 3 per banana), trim the narrow ends, and leave the skin on. Quickly hollow out a 1/2" circle in the center of the banana. Add a tiny scoop of ice cream into each hole and put the bananas in the freezer to set for 30 minutes. Note that it's best to leave the skins on until just before dipping in chocolate. I removed them before adding the ice cream and the bananas browned slightly.

Either in your microwave, or in a double boiler, heat the chocolate until it is melted and smooth. Whip the cream to soft peaks, add the sugar, and then whip to stiff peaks. Set out your sprinkles.

Remove the banana peel, dip the bottom of the banana in the melted chocolate and quickly coat with sprinkles. Set bananas back in the freezer for 5 minutes until the chocolate sets.

Top with whipped cream (I piped mine on using a plastic bag with a small hole in the corner) and a cherry. Serve immediately.

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M&M Pretzel Bites: Seriously Addictive.

30 Pretzel Pieces

30 Hershey Kisses (or Hershey's Hugs)

30 M&M's

Parchment Paper

Preheat oven to 275 degrees. Line a cookie sheet with parchment paper and place pretzels evenly onto the sheet without any overlapping. Lay one Hershey's kiss or Hershey's hug onto each pretzel. Bake for 3 minutes to melt the chocolate. Remove from the oven and immediately press a single M&M on each. Let cool and harden before serving. This can be adapted for the holidays by using seasonal colors of M&M's!

(Recipe adapted from FoodGawker.com)



Marshmallow Goldfish Pops: Have you seen anything cuter?

10 Large White Marshmallows

10 Orange Goldfish Crackers

3 Large Graham Crackers (Crumbled)

1 Cup of Aqua Blue Frosting ([C & H Buttercream Frosting Recipe](#) always works well for me)

20 Small Candy Pearls

10 Cake Pop Sticks

Parchment Paper

Line a cookie sheet with parchment paper. Insert one cake pop stick into the top of each marshmallow. Dip each marshmallow into the blue frosting. Slightly place the frosted marshmallow into the crumbled graham crackers and roll $\frac{1}{4}$ " of the bottom sides to create what appears to be sand. Then place 1 goldfish cracker slightly on the sand and towards the side middle of the marshmallow. Place 2 candy pearls slightly above the goldfish. Set the finished marshmallow pop, stick side up on parchment paper to dry. Repeat.

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(Adapted from SeeVanessaCraft.com)



Raspberry Sorbet Lemon Bowls: No Recipe Required

From: [The Proper Pinwheel](http://TheProperPinwheel.com)

Carve out lemons, freeze them, and scoop sorbet just before serving. It's just too cute and way too easy! Love it.



Fruit Waffle Cones & Berry Waffle Cones: You Decide!

Medium Size Waffle Cones

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Fruit and Berries (Blueberries, Blackberries, Grapes, Strawberries, Peaches, etc.)

Directions: Fill the waffle cones with your favorite fruit & berry mixture and voilà!



(Modified from SimplifyLiveLove.com and TheCottageHome.Blogspot.com)