

Thanksgiving Treats Ideas

Gobble Me Up

Need a snack to tide the kids over until the big Thanksgiving feast? They can have fun making this healthy snack themselves.

Ingredients:

- Apple
- Clementine or navel orange
- Pear
- Dried apricot
- Peanut butter or cream cheese
- Mini chocolate chips
- Nut (we used a cashew)
- Dried cranberry



Instructions:

1. Arrange apple and clementine or navel orange slices on a plate as shown, and lay a cored pear half on top.
 2. Use scissors to halve a dried apricot, then snip small triangles from each half and tuck them under the pear to form the feet.
 3. Finally, use peanut butter or softened cream cheese to attach mini chocolate chip eyes, a nut beak, and a dried cranberry snood.
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Spuds McTurkey

These fun gobblers, whose mix-and-match features pay homage to the esteemed Mr. Potato Head, have a fine threefold effect. They busy little hands, make guests laugh, and also work together to form an endearing and zany centerpiece. Just give the kids a sack of potatoes and a plate of sliced veggies, and they'll be talking turkey in no time.

Ingredients:

- Large brown potatoes
- Assorted fresh and dried fruits, nuts, vegetables, and mini pretzel sticks and twists, for decorating
- Peanut Butter
- Googly eyes (optional)
- Peanut butter or cream cheese



Favorite Trimmings:

- Tall feathers: carrots, bell peppers, and summer squash cut into long strips
- Wings: wedges of red onion, apple, or orange or lemon peel
- Eyes: raisins, dried cranberries, or googly eyes
- Wattle: wedge of red pepper or radish, or a dried cranberry
- Beak: cashew or almond, pistachio shells, or the tip of a lemon
- Feet: carrot silvers or pretzels

Instructions:

1. To stand each potato upright, create a tripod by pushing three toothpicks into the bottom, leaving $\frac{1}{2}$ inch protruding (later you can attach feet over the toothpicks to conceal them).
 2. Designate the top of the potato as the head, or attach a separate, smaller potato head with toothpicks.
 3. Put out an assortment of fresh and dried fruits, nuts, vegetables, and pretzels. Let each child use toothpicks to attach soft items to the potato body. Attach hard items like nuts and pretzels, with peanut butter. To add pistachio shells, cut small curved slits into the potato and push them in. Stick on googly eyes with peanut butter.
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Sweet T.O.M. Turkeys

Their candy corn plumage and shortbread wings guarantee that these irresistible Treat of the Month Turkeys (T.O.M.s for short) will be gobbled up as soon as they land on the dessert table. Satisfy your sweet tooth with these fun desserts that the kids will enjoy helping you make for Thanksgiving.

Ingredients:

- Cupcakes
- Chocolate frosting
- Oval shortbread cookies (we used Keebler Sandies Right Bites) - 2 cookies for 1 cupcake
- Candy corn (6-10 for 1 cupcake)
- White icing
- Black decorators' gel
- Red fruit leather (we used strawberry fruit by the foot)



Instructions:

1. Frost the cupcake, then press in a cook head and 2 cookie wings.
 2. Press in a row of two of candy corn tail feathers.
 3. To make an eye, add a small dot of white icing to the head, then add a dot of black decorators' gel for a pupil.
 4. For a beak, cut the white tip from a piece of candy corn and press it in place.
 5. To make the wattle, cut a 1 inch square of fruit leather. Roll it into a tube and stick in place over the beak.
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Marshmallow Pilgrim Hats

Here's a treat that looks old-fashioned but is made with two favorite modern-day sweets: marshmallows and chocolate. This will fun for kids to help you make and they will certainly love them to eat!

Ingredients:

- 24 chocolate-striped shortbread cookies
- Chocolate frosting
- 12 ounce package of chocolate chips
- 24 marshmallows
- Tube of yellow decorators' frosting or gel
- Toothpicks



Instructions:

1. Set the chocolate-striped cookies stripes down on a wax paper covered tray, spacing them well apart.
2. Melt the chocolate chips in a microwave or double boiler.
3. One at a time, stick a wooden toothpick into a marshmallow, dip the marshmallow into the melted chocolate, and promptly center it atop a cookie.
4. Using a second toothpick to lightly hold down the marshmallow, carefully pull out the first toothpick.
5. Chill hats until the chocolate sets, then pipe a yellow decorators' frosting or gel buckle on the front of each hat.

Tepee Treats

Historically, an indian tepee was made from a cone of long poles and a hide covering that appeared shiny white until the hearth fire cured it. Construct a village of similarly handsome – though edible – tepees with this food craft. This will be fun for kids to help you make and they will certainly love them to eat!



Ingredients:

- Sugar cones
- Confectioners' sugar
- Unsalted butter
- Vanilla extract
- Cake-decorating icing
- Decorative candies
- Toothpicks

Instructions:

1. In a mixing bowl with an electric beater set at low speed, mix 2 cups of sifted confectioners' sugar, $\frac{1}{4}$ cup of softened, unsalted butter, and $\frac{1}{2}$ teaspoon of vanilla extract until smooth and spreadable. Stir in a bit of milk, if needed.
2. Use the icing to lightly frost eight ice cream sugar cones, then place them in the freezer for a few minutes until the icing hardens.
3. Now use tubes of cake-decorating icing to draw linear patterns and images of the tepee and glue on decorative candies with icing. For lodgepoles, insert toothpicks into the tip of each cone.