



## EVIE'S APPLE DIPPERS



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## MAL'S LOVE SPELL COOKIES



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## CARLOS' CHOCOLATE YOGURT 'PUPS'



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## JAY'S SEASONED FRIES



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## MAL'S LOVE SPELL COOKIES

*Anyone is sure to love you when you give them these delicious cookies – no love spell needed!*

### REMINDERS

- This recipe contains walnuts so please make sure whoever enjoys these cookies doesn't have any nut allergies.
- Only a grown-up should use the oven and do anything that involves cutting food with a knife or blade.

### WHAT YOU'LL NEED

- 2 sticks unsalted butter, softened at room temperature
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 tsp. vanilla extract
- 3 large eggs
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 2 cups walnuts, coarsely chopped
- 1 1/2 cups semi-sweet chocolate chips

### HOW TO MAKE IT

1. Preheat the oven to 350 degrees F.
2. Using an electric mixer, cream the butter and the sugars until light and fluffy.
3. Add the vanilla extract and the eggs one at a time and mix well.
4. In a bowl, sift the flour, baking soda, and salt together.
5. Put the electric mixer on the slowest speed and add the flour mixture to the batter, mixing until just combined.
6. Gently fold in walnuts and chocolate chips.
7. Line a baking sheet with parchment paper and use a rounded tablespoon to drop the dough on the baking sheet, leaving about two inches between each one. Gently press down on each piece of dough to flatten it slightly.
8. Bake the cookies for 15 minutes until set and golden brown. Remove from the oven and leave the cookies on the baking sheet for about 5 minutes before transferring to a wire rack to cool completely.

*Makes 36 cookies!*



## EVIE'S APPLE DIPPERS

*Ironically, Evie loves to snack on apples, which go great with this fruit dip. This recipe is yummy to the core!*

### REMINDER

- Only a grown-up should do anything that involves cutting food with a knife or blade.

### WHAT YOU'LL NEED

- 8 oz. strawberry jam
- 1/4 cup applesauce
- 1 pinch ground cinnamon
- Your favorite type of apple, sliced into bite-sized pieces

### HOW TO MAKE IT

1. Combine the strawberry jam, applesauce, and cinnamon in a microwave-safe bowl and mix well. Heat in the microwave for 1 to 2 minutes until hot.
2. Dip apple slices in the strawberry mixture and enjoy!



## CARLOS' CHOCOLATE YOGURT 'PUPS'

*Poor Carlos has been brainwashed by his mother Cruella de Vil that all dogs are "rascal pack animals that eat boys who don't behave," when we all know puppies are some of the most adorable creatures around. Make these cute yogurt pops, styled to look like little Dalmatian pups.*

### REMINDER

- Only a grown-up should melt the chocolate and use the stove.

### SPECIAL EQUIPMENT NEEDED

- Pop molds

### WHAT YOU'LL NEED

- 1/2 cup milk chocolate candy wafers
- Pretzel rods
- 3 cups plain, unsweetened yogurt
- 1/4 tsp. vanilla extract
- 1/3 cup honey
- 1/2 cup milk chocolate chips
- Edible candy eyes

### HOW TO MAKE IT

To make this recipe, you will need to melt chocolate. Below is our preferred and suggested method of melting chocolate.

### HOW TO MELT CHOCOLATE USING THE DOUBLE BOILER METHOD

1. In a small or medium-sized pot, bring an inch of water to a simmer over low heat.

2. Set a heatproof bowl in the open mouth of the pot, making sure the water doesn't touch the bottom of the bowl.
3. Place chocolate in the bowl and stir occasionally with a plastic spatula.
4. When almost all of the chocolate is melted, remove the bowl from the pot. Continue to stir the chocolate until it is smooth and completely melted.

### DIRECTIONS

1. Melt 1/2 cup chocolate candy wafers. Coat one end of each pretzel rod half-way up with chocolate and place on a wax-paper-lined tray. Place tray in refrigerator for 10 minutes in order for chocolate to harden.
2. In a large bowl, combine yogurt, vanilla extract, honey, and chocolate chips.
3. Scoop yogurt mixture into pop molds. Place in the freezer for 15 minutes.
4. Place the chocolate-coated end of each pretzel rod into the yogurt pops. Place in the freezer for 6 hours to freeze completely.
5. Place pop mold's tips in warm water to remove yogurt pops from the mold.
6. Place a pair of edible candy eyes on each yogurt pop so that each pop resembles a Dalmatian puppy.



## JAY'S SEASONED FRIES

*You don't need a magic lamp to make these fries – a little salt, garlic powder, and Parmesan cheese transforms plain ol' potatoes to tasty seasoned fries!*

### REMINDER

- Only a grown-up should use the oven and do anything that involves cutting food with a knife or blade.

### WHAT YOU'LL NEED

- 2 large russet potatoes, peeled and sliced into 3-inch long slices and 1/4-inch wide strips
- 1/2 cup canola oil
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 3 tbsp. grated Parmesan cheese

### HOW TO MAKE IT

1. Preheat the oven to 400 degrees Fahrenheit.
2. Line a baking sheet with parchment paper.
3. Place the potato slices and canola oil in a bowl and toss until each potato slice is lightly coated with oil.
4. In a small bowl, combine the salt, garlic powder, and Parmesan cheese and mix well. Sprinkle the mixture over the potatoes.
5. Place seasoned potato slices on the baking sheet and bake for about 20 minutes, turning occasionally, until tender and golden brown.
6. Remove from oven and let cool 5 to 10 minutes. Serve them plain or with your favorite dipping sauce.