



Edible Valentines

Hosted by Chef April Howell

February 9, 2009

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Sweetheart Bracelet and Necklace

Ingredients

1 Long piece of Red Licorice Whip for Necklace
1 Short piece of Red Licorice Whip for Bracelet
Box of Fruit Loop Cereal or Cheerios

Instructions

1. Tie a knot on one end of licorice to hold on cereal. String fruit loops onto licorice whip.
2. Tie ends together.
3. Wear and Eat.

Sweet Messages Valentines Card

Ingredients

1 Thick piece of card stock – cut in half
1 piece of Red construction paper – folded in half
1 box of 'Sweethearts' Message Candy
Black Pen or Marker
'Edible Glue' Note: The Edible Glue is made by adding some powdered sugar into whipped egg whites.

Instructions

1. Pick out some sweethearts message candy that says things you want to say in your card.
2. Start writing your message to your sweetheart with pen or marker and 'glue' the candies in place of some of the words you want to say in the sentence.
3. Fold the construction paper in half and staple or tape together. Slide the finished message card inside your envelope.
4. Give your sweet message to your valentine.

Mini Messages:

Optional: Use Graham Crackers and spread on some of your favorite frosting. Pick out a few messages and 'glue' them onto sweetheart candies and let dry. When finished wrap in some cellophane or an envelope made of construction paper and give to your valentine.

Tuxedo Strawberries

Ingredients

- 1 container of fresh Strawberries, washed and dried
- 1 container of Chocolate Melting Chocolate, melt per directions on container
- 1 container of White Melting Chocolate, melt per directions on container

Instructions

1. Dip a fresh, dried strawberry halfway into the melted white chocolate. Let dry on parchment for a few minutes. Turn berry and dip in other chocolate to make a "V". Again let dry on parchment.
2. Dip a toothpick into the melted chocolate and make 3 dots vertically towards the top of the strawberry.
3. Place on parchment and finished drying.
4. Wrap up delicately and give to your valentine or to your friend who loves chocolate!