



### Llamacorn Treats to Make and Share!

The Llamacorn is the kindest of all the animals in Llamacorn Land, and now he's here to share his favorite recipes with you.

These cookies, cupcakes, sweet treats, savory snacks, and drinks are perfect for parties, for snack time, and for having fun!



\$16.99 U.S.

Jacketless Hardcover  
 8 x 10 1/2 in, 96 Pages  
 Color Photographs and  
 Spot Illustrations  
 Pub Date: April 2020

ISBN-13: 978-1-4236-5420-9  
 5 1 6 9 9

9 781423 654209

THE LLAMACORN COOKBOOK

BARBARA BEERY



GIBBS SMITH



# LLAMACORN COOKBOOK



BARBARA BEERY

# CONTENTS



## LLAMACORN TREATS TO SHARE

- Baking Tips 8
- Cupcake Recipes 12
- Frosting Recipes 15



## COOKIES

- Llamacorn Cookies 16
- Pretty Party Puffs 19
- Llamacorn's Meringue Cookies 20
- Ladybug Cookies 22
- Mystical Moon Pies 25
- ButterFly Masks 26



## CUPCAKES

- Ice Cream Sundae Cupcake Cones 29
- Bearicorn's S'more Cupcakes 30
- Tigercorn's Wild Cupcakes 33
- Rainbow Cupcakes 34
- Girafficorn's Cloud Cakes 37
- Cotton Candy Cupcakes 38
- Popcorn Cupcakes 41
- Little Lollipop Cakes 42



## SWEET TREATS

- Pink Pudding 43
- Enchanted Unicorn Horns 44
- Candy-Coated Dragonflies 47
- Crispy Ice Cream Sandwiches 48
- Baked Snowflakes 51
- Rainbow Confetti Parfait 52
- Friendship Bread 55
- Flamingocorn's Favorite Strawberries 56
- Sparkly Bagel Crisps 59
- Seaside Fruit Soup 60
- Gorillacorn's Baked Bananas 63
- Seashell Candy 64



## SAVORY SNACKS

- Bitsy Bacon and Cheese Rolls 67
- Pink-and-White Star Bites 68
- Unicorn Calzones 71
- Snakicorn's Loop-de-Loop Pretzels 72
- Goaticorn's Breakfast Quiches 75
- Golden Cheese Bites 76



## DRINKS


- Cowicorn Milk 79
- Lemonade Floats 80
- Camelcorn's Sweet Chai Tea 83
- PerFect Pink Lemonade 84
- Cool Breeze Slushies 85
- Swirled Smoothies 86
- Laa-Tee-Dah Pink Limeade 89
- Dreamy Creamy Chocolate Shake 90
- Frozen Peppermint Hot Chocolate 93





# FRIENDSHIP BREAD



 Makes 8 servings

## Bread

- 1 (8-count) can refrigerated buttermilk biscuits
- 4 tablespoons sugar
- 4 tablespoons brown sugar
- 1 teaspoon cinnamon
- 4 tablespoons butter, melted

## Icing

- 1/2 cup powdered sugar
- Tiny pinch of salt
- 1/4 teaspoon vanilla extract
- 1 teaspoon milk
- Candy sprinkles, optional

Preheat oven to 350 degrees F.

Cut each biscuit into 4 equal pieces.

Mix together sugars and cinnamon in a large ziplock bag. Drop 5 to 7 biscuit pieces into the mixture, seal the bag shut, and shake. Repeat until all the pieces are coated.

Spray 8 silicone or paper muffin cup liners with non-stick cooking spray and place on a cookie sheet. Drop 4 to 6 coated biscuit pieces into each cup. Sprinkle with any remaining sugar mixture and then drizzle with melted butter.

Carefully place in the oven, and bake 10 to 12 minutes.

Remove from oven; cool slightly for a few minutes. Set aside.


To make the icing, combine the powdered sugar, salt, vanilla and milk; stir to blend. The icing should be runny. Take a spoonful and drizzle over each piece of Friendship Bread. Decorate with candy sprinkles if desired.





# LADYBUG COOKIES



 Makes 24 little ladybugs

24 vanilla wafer cookies

1 (16-ounce) container  
creamy vanilla frosting

Red paste food coloring

1/2 cup chocolate chip mini  
morsels

24 Milk Duds or Junior Mints

Place cookies on a large cookie sheet that has been lined with aluminum foil. Place the frosting in a small bowl and add red paste food coloring. Mix well.

Spread about 1/2 teaspoon of frosting on the rounded side of each vanilla wafer.


Position 5 to 7 mini morsels on the top of each frosted cookie to create the ladybug's spots. Place a small amount of frosting on a Milk Dud or Junior Mint and secure it to a frosted cookie at the top edge to make the ladybug's head. Repeat for all cookies.

Place entire cookie sheet with decorated cookies in the refrigerator and chill for 10 minutes, or until ready to serve.



# BEARICORN'S S'MORE CUPCAKES



 Makes 24 cupcakes

Choco-licious Cupcakes  
(page 13)

Chocolate Buttercream  
Frosting (page 15)

2 cups mini marshmallows

1 box Teddy Grahams

Small kitchen torch  
(optional)

Make cupcakes according to directions; cool.

Make Frosting according to directions and Frost cooled cupcakes. Add a layer of mini marshmallows around the edge of each cupcake. Pipe chocolate Frosting around the upper edge of the marshmallows. Insert 6 or 7 Teddy Grahams, Facing outward, to make a teddy bear “crown” on top of the cupcake. Add a few more marshmallows in the center of the teddy bear crown.


With an adult helper, carefully toast the edges of your mini marshmallows, if desired, using a small kitchen torch. Serve immediately.





# RAINBOW CONFETTI PARFAIT



 Makes 4 to 6 parFaits

1/2 cup sugar

3 tablespoons cornstarch

1/4 teaspoon salt

2 cups milk

1 teaspoon vanilla extract

1 tablespoon butter

Pink, green, and yellow Food coloring

Whipped cream and rainbow sprinkles For garnish

Colored mini marshmallows For garnish, optional

In a small bowl, combine sugar, cornstarch, and salt.

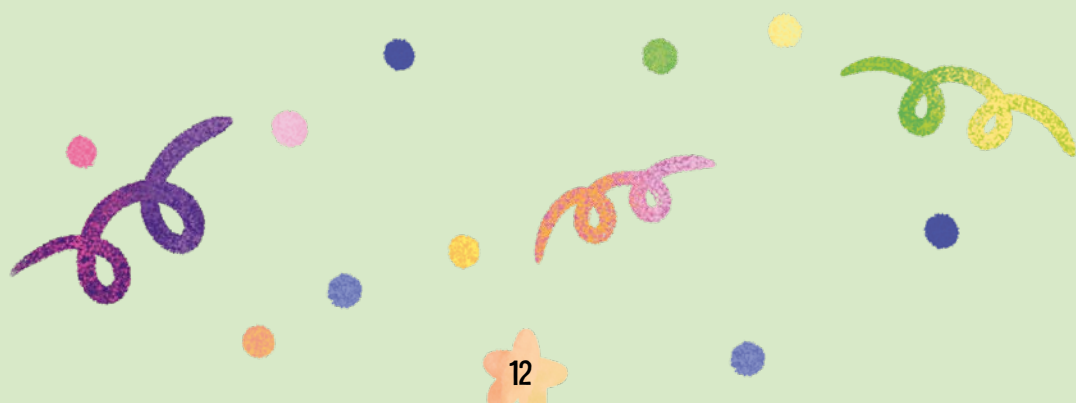
In a medium saucepan over medium heat, warm milk until bubbles form around the edges.

Pour sugar mixture into hot milk, a little at a time, stirring to dissolve. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil.

Remove from heat and add in vanilla and butter; stir until butter melts. Divide pudding into thirds and tint each portion with a different food coloring. Color 1 pink, 1 green, and 1 yellow.

Divide evenly among 4 to 6 parFait glasses, layering each pudding color. Cover and chill at least 2 hours before serving.


Garnish with a dollop of whipped cream, rainbow sprinkles, and mini marshmallows, if desired.





# FLAMINGOCORN'S FAVORITE STRAWBERRIES



 Makes 12 strawberries

8 ounces cream cheese,  
room temperature

1 teaspoon vanilla extract

3 to 4 tablespoons  
powdered sugar

1 to 2 drops red food  
coloring

12 strawberries, tops and  
bottoms slightly trimmed

2 tablespoons rainbow  
sprinkles



Combine cream cheese, vanilla, powdered sugar, and food coloring in a small mixing bowl. Using a hand mixer, beat 2 to 3 minutes until mixture is light and fluffy.

Use a small melon baller to scoop out tops of each strawberry.

Fill a small ziplock bag with the cream cheese mixture. Snip off 1 lower corner of the bag with a pair of kitchen scissors. Squeeze air out of bag and securely seal shut.

Generously pipe the cream cheese filling from the bag into the hole of each strawberry, making a swirl to finish off each.

Decorate with sprinkles and serve immediately. Strawberries may also be covered and stored up to 4 hours. If storing, decorate with sprinkles right before serving.

