



*Pink Princess
Cook Book*

Barbara Beery





Magic Princess Wands



Ingredients List

4 ounces vanilla candy coating or almond bark

Powdered food coloring* (optional)

8 large pretzel rods

Assorted colored sugars, sprinkles, and sugar candy decorations

Makes 8 wands

*See note on page 64.

Let's get dipping!

Melt white candy coating according to package directions. Add powdered food coloring if desired. Stir to blend.

Dip or drizzle pretzel rods with candy coating. Place coated pretzel rods on a foil-lined sheet pan that has been sprayed lightly with nonstick cooking spray. Decorate with sugars, sprinkles, or candies while candy coating is still warm.

Place sheet pan in freezer for 10 minutes to harden candy coating.

Remove and eat immediately or store in an airtight container for several days.

They're magical!

Cotton Candy Cupcakes



Ingredients List

- 1 package strawberry or white cake mix
- Milk
- ½ teaspoon vanilla
- Pink gel food coloring
- 1 16-ounce container prepared vanilla frosting
- 2 bags purchased cotton candy

Makes 24 cupcakes



Let's get baking!

Preheat oven to 350 degrees.

Make cake mix according to package directions, substituting milk for water and adding vanilla.

Line two cupcake pans with pink paper cupcake liners. Divide batter evenly between liners. Bake according to package directions.

Cool cupcakes 10 to 15 minutes.

Meanwhile, in a medium bowl stir 1 to 2 drops of pink gel food coloring into prepared frosting. Blend well. Then frost cupcakes.

Divide cotton candy into 24 small sections and set each one on top of a frosted cupcake.

Float away on a cotton candy cloud!