

## **Firework Snacks**



## **Snacks**

- 1 to 2 (10 ounce) packages white vanilla candy coating
- 1 to 2 (10 ounce) packages milk or dark chocolate candy coating
- 1 (10 ounce) package marshmallows
- 1 (8 ounce) package pretzel sticks
- 1 to 2 (1.75 ounce) bottles red, white, and blue sprinkles (jimmies)
- 1 (2.2 ounce) bottle silver sugar

## Serving

Miniature cupcake wrappers
Red, silver, and blue decorated toothpicks

**In a microwave-safe bowl,** melt white vanilla candy coating according to manufacturer's directions. Dip and swirl half the marshmallows in the candy coating. Top with sprinkles and sugar. Chill on a parchment lined baking sheet according to manufacturer's directions. Repeat with half the pretzel sticks.

**In a microwave-safe bowl**, melt chocolate candy coating according to manufacturer's directions. Dip and swirl remaining marshmallows in the candy coating. Top with sprinkles and sugar. Chill on a parchment lined baking sheet according to manufacturer's directions. Repeat with remaining pretzel sticks.

**To serve,** insert toothpicks into top of marshmallows and place in miniature wrappers. Arrange pretzel sparklers and marshmallow cherry bombs as desired.

**Cook's Note:** This recipe was tested in a 700 watt microwave oven with a turntable. When dipping marshmallows or pretzels, allow candy coating to drip for a few seconds prior to placing on parchment lined baking sheets and adding sprinkles and sugar. For pretzels, using a spoon to coat works well. Do not prepare more candy



coating than you can reasonably work within a short time frame as candy coating sets at room temperature. This recipe was made with Ghirardelli Melting wafers in White and Dark Chocolate flavors.