

Pink Tea Treats

Pink Chocolate Shortbread Ribbon Embellished Chocolates

What would a 'Pink Tea' be without some pretty treats to please the eye and the palette? We used pink for Breast Cancer Awareness, but you could use any color appropriate for your charity's event. These goodies require little effort to look remarkable!

Ingredients

For the Pink Chocolate Shortbread:

good quality shortbread finger cookies
1 lb pink candy wafers
pink colored sugar, *for decorating*
wax paper; cookie sheet/baking pan

Melt candy wafers according to package directions. When the candy has melted, dip one end of the shortbread finger into the melted candy allowing excess melted candy to run off. Place on wax paper lined cookie sheet or baking pan; sprinkle with colored sugar. Allow to cool until candy hardens. Store in covered container for one week.

For the Ribbon Embellished Chocolates:

1 lb foil wrapped square chocolates, *in desired flavor, unwrapped*
pecan halves, *one for each chocolate square*
1/2 lb chocolate candy wafers
1/2 lb pink candy wafers
plastic zip-seal bag, *for piping ribbon decoration*
wax paper, cookie sheet/baking pan, spoon or knife, scissors

Melt chocolate candy wafers according to package directions. With a spoon (or knife) add a drop of melted chocolate to the top of an unwrapped chocolate square. Immediately press a pecan half into melted chocolate; allow to cool on wax paper lined cookie sheet. Melt pink candy wafers according to package directions. Once melted, spoon melted candy into a plastic zip-seal bag. With scissors, snip off one corner of the bag. Using photo as a guide, pipe ribbon decoration onto each pecan half using a motion like a large lower-case "e". Allow to cool. Store in a covered container between wax paper sheets for up to three weeks.



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