

Super Bowl Snack Hacks

Tater Tot Skewers

Ingredients:

- Tater Tots
- Shredded Cheddar Cheese
- Chopped Green Onions
- Chopped Bacon/Bacon Bits (optional)
- Sour Cream (optional)

Materials Needed:

- Baking Sheet
- Parchment Paper (recommended)
- Bamboo Skewers (recommended)

Instructions:

1. Bake the tater tots according to the package directions.
2. After they are done, wait a few minutes for them to cool off. They should be cool enough so that you can pick them up without burning your fingers. Don't turn your oven off, you're still going to need it!
3. Put the tater tots on the skewers. You can make them as big/small as you like!
4. Lay them on a parchment lined baking sheet and sprinkle them with grated cheddar cheese, chopped up green onion and bacon bits (if you're using them).
5. Put them back in the oven for 5-8 minutes, until you see the cheese start to melt.
6. Take them out, let them cool a bit, serve warm with a side of sour cream.



French Bread Pizza

Ingredients:

- Loaf of French Bread
- Pizza Sauce (jar or homemade, your choice)
- Shredded Mozzarella Cheese
- Toppings of Your Choice (ie: pepperoni, olives, mushrooms, peppers, etc.)
- Softened Butter
- Garlic Powder

Materials Needed:

- Baking Sheet
- Knife
- Aluminum Foil (optional)
- Bowl

Instructions:

1. Preheat oven to 425 degrees. Line a rimmed 18 by 13-inch baking sheet with aluminum foil for easier clean up if desired.
2. Cut French bread in half evenly through the length, to create two long portions. Cut each portion in half and place on baking sheet.
3. In a small bowl, mix softened butter and ½ tablespoon of garlic powder together. Spread this mixture on the bread. Place in the oven until lightly toasted, about 4 minutes.



4. Take your bread out and spread pizza sauce over each piece, sprinkle evenly with mozzarella, then finish with desired toppings.
5. Place it back in the oven and bake until cheese is fully melted, about 10- 13 minutes. If you'd like it more browned, then set oven broil during the last 1 minute or so (keep a close eye on it – It can burn fast!).
6. Take out and let cool. Slice it into pieces and serve!

Football Themed Cupcakes

Ingredients:

Cupcake Mix (pick your favorite flavor) and any ingredients required on that packaging
2 Cans Vanilla Frosting
Oval Shaped Candy (ie chocolate covered raisins, chocolate covered almonds, etc.)
Green Food Coloring

Materials Needed:

Cupcake Pans
2 Plastic Bags
Materials Listed on the Cupcake Box
1 Bowls
2 Spoons
Scissors



Instructions:

1. Prepare cupcakes according to the directions on the back of the box.
2. Allow cupcakes to fully cool, about 1-2 hours, before decorating.
3. In a bowl, scoop out 1 ½ cans of the vanilla frosting. Mix a few drops of green food coloring and mix it all together. Keep adding coloring until your frosting looks like the color of grass.
4. Spread an even layer of green frosting onto each cupcake – only a light layer. Put the remaining frosting into a plastic bag. Push it all into one corner and then cut the tip off to create your own piping bag. Pipe frosting onto the cupcake to create a grass like texture.
5. Put the other ¼ vanilla frosting into a plastic bag. Squeeze it all to the bottom of one corner and cut off the tip using a pair of scissors. Use this frosting to create seems, like a football, onto your chocolate candy. You can also use this frosting to create yard lines on your cupcake. Place your candy on top of the cupcake as well. Serve it once they are decorated to your liking!