

## FREE PRINTABLE

## 4th of July Recipes

🍓 1. PATRIOTIC BERRY TRIFLE CUPS  
LAYERS OF RED, WHITE & BLUE DELICIOUSNESS!

### INGREDIENTS:

- ANGEL FOOD CAKE (STORE-BOUGHT OR HOMEMADE)
- WHIPPED CREAM OR COOL WHIP
- STRAWBERRIES (SLICED)
- BLUEBERRIES

### INSTRUCTIONS:

1. CUT THE CAKE INTO CUBES.
2. IN A CLEAR CUP OR MASON JAR, LAYER CAKE, WHIPPED CREAM, STRAWBERRIES, MORE CAKE, WHIPPED CREAM, THEN BLUEBERRIES.
3. CHILL AND SERVE WITH A MINI FLAG TOOTHPICK ON TOP!

🍷 OPTIONAL: USE MINI TRIFLE CUPS WITH LIDS FOR A GRAB-AND-GO TREAT!

### MINI DESSERT CUPS

🌮 2. FIRECRACKER HOT DOG BITES

A KID-FRIENDLY TWIST ON A CLASSIC BBQ DISH!

### INGREDIENTS:

- HOT DOGS
- CRESCENT ROLL DOUGH
- SKEWERS
- AMERICAN FLAG TOOTHPICKS

### INSTRUCTIONS:

1. CUT HOT DOGS INTO THIRDS.
2. WRAP EACH PIECE WITH A SMALL STRIP OF CRESCENT ROLL DOUGH.
3. BAKE AT 375°F FOR 10-12 MINUTES UNTIL GOLDEN.
4. SKEWER 3 BITES ON A STICK AND TOP WITH A FLAG FOR THAT "FIRECRACKER" LOOK.

🔥 BONUS: SERVE WITH MINI KETCHUP AND MUSTARD DIPPING CUPS FOR EXTRA FUN!

🍹 3. RED, WHITE & BLUE LEMONADE SLUSHIES

COOL OFF WITH THIS COLORFUL LAYERED DRINK!

### INGREDIENTS:

- RED: STRAWBERRY OR CHERRY LEMONADE
- WHITE: FROZEN LEMONADE + ICE
- BLUE: BLUE RASPBERRY SPORTS DRINK (LIKE GATORADE OR POWERADE)

### INSTRUCTIONS:

1. BLEND EACH COLOR SEPARATELY WITH ICE UNTIL SLUSHY.
2. GENTLY POUR EACH LAYER INTO A CLEAR CUP, STARTING WITH RED, THEN WHITE, THEN BLUE.
3. ADD A FESTIVE STRAW AND SIP AWAY!

🧊 PRO TIP: FREEZE EACH COLOR IN ADVANCE TO HELP KEEP LAYERS FROM BLENDING!

🍿 4. FESTIVE FIRECRACKER POPCORN

SWEET, SALTY, AND SPARKLY!

### INGREDIENTS:

- POPPED POPCORN
- WHITE CHOCOLATE CHIPS
- RED AND BLUE SPRINKLES
- MINI M&M'S (RED & BLUE)

### INSTRUCTIONS:

1. MELT WHITE CHOCOLATE AND DRIZZLE OVER POPCORN.
2. ADD SPRINKLES AND M&M'S.
3. LET SET FOR 15 MINUTES BEFORE SERVING IN PATRIOTIC CUPS OR CONES.

🌮 THIS IS A GREAT "PARTY FAVOR SNACK" TOO!

🍓 5. NO-BAKE FLAG FRUIT PIZZA

A SWEET TREAT THAT'S LIGHT AND PATRIOTIC!

### INGREDIENTS:

- SUGAR COOKIE DOUGH (STORE-BOUGHT)
- WHIPPED CREAM CHEESE OR VANILLA YOGURT
- BLUEBERRIES & SLICED STRAWBERRIES

### INSTRUCTIONS:

1. PRESS COOKIE DOUGH ONTO A SHEET PAN AND BAKE PER INSTRUCTIONS.
2. LET COOL, THEN SPREAD WITH WHIPPED CREAM CHEESE.
3. ARRANGE BLUEBERRIES IN THE CORNER FOR STARS AND STRAWBERRIES IN STRIPES.

👨🍳 LET THE KIDS DECORATE THEIR OWN!

## KID-FRIENDLY 4TH OF JULY DESSERTS (THAT ARE TOO CUTE TO SKIP!)

### 1. RED, WHITE & BLUE ICE CREAM SANDWICH POPS

#### INGREDIENTS:

- MINI ICE CREAM SANDWICHES
- RED, WHITE & BLUE SPRINKLES
- POPSICLE STICKS

#### INSTRUCTIONS:

- INSERT A POPSICLE STICK HALFWAY INTO EACH ICE CREAM SANDWICH.
- ROLL THE SIDES IN PATRIOTIC SPRINKLES.
- FREEZE ON A TRAY UNTIL READY TO SERVE!

 **TIP:** USE MINI FOIL CUPCAKE LINERS TO CATCH DRIPS FOR YOUNGER KIDS.

### 2. 4TH OF JULY CONFETTI CUPCAKES

#### INGREDIENTS:

- VANILLA CUPCAKE MIX (OR YOUR FAVE RECIPE)
- RED, WHITE & BLUE SPRINKLES
- WHITE FROSTING
- STAR-SHAPED TOPPERS OR MINI FLAGS

#### INSTRUCTIONS:

- MIX SPRINKLES INTO YOUR CUPCAKE BATTER BEFORE BAKING FOR A “CONFETTI” EFFECT.
- TOP WITH FROSTING AND MORE SPRINKLES.
- ADD A FESTIVE TOPPER—KIDS LOVE THESE!

 **OPTIONAL:** USE FLAG-THEMED CUPCAKE LINERS FOR EXTRA FLAIR.

### 3. BERRY KABOB WANDS

#### INGREDIENTS:

- STRAWBERRIES
- BLUEBERRIES
- MINI MARSHMALLOWS
- BAMBOO SKEWERS OR LOLLIPOP STICKS

#### INSTRUCTIONS:

- ALTERNATE BERRIES AND MARSHMALLOWS ONTO SKEWERS.
- TOP WITH A STAR-SHAPED WATERMELON PIECE OR A PAPER STAR CUTOUT.

 **THESE DOUBLE AS SNACKS AND A FUN EDIBLE CRAFT FOR KIDS!**

### 4. DIY DONUT DECORATING STATION

#### SET UP A MINI DECORATING STATION WITH:

- PLAIN MINI DONUTS (POWDERED, GLAZED, OR CAKE)
- RED, WHITE & BLUE ICING
- SPRINKLES, CANDY STARS, AND M&MS

#### LET THE KIDS:

- DECORATE THEIR OWN DONUT MASTERPIECE!
- ADD THEIR NAME ON A PARTY FOOD TAG

#### SUPPLIES TO GRAB:

 [MINI DONUT DECORATING KIT – AMAZON](#)

### 5. AMERICAN FLAG S'MORES DIP

#### INGREDIENTS:

- MINI MARSHMALLOWS
- RED, WHITE & BLUE CHOCOLATE CANDY MELTS
- CHOCOLATE CHIPS
- GRAHAM CRACKERS OR COOKIES FOR DIPPING

#### INSTRUCTIONS:

- IN A BAKING DISH, MELT CHOCOLATE CHIPS.
- ARRANGE MARSHMALLOWS AND CANDY MELTS IN A FLAG PATTERN ON TOP.
- BAKE AT 350°F FOR 8-10 MINUTES UNTIL GOOEY.
- SERVE WARM WITH GRAHAM CRACKERS!

 **S'MORES WITHOUT THE CAMPFIRE? YES, PLEASE!**

**THESE SWEET TREATS ARE GUARANTEED TO GET STICKY SMILES AND HAPPY KIDS!**