

Moon Recipes

Rocket and Space Pops

Ingredients:

1 package (3 ounces) cherry Jell-o gelatin
1 cup sugar, divided
2 cups boiling water, divided
Ice cubes
2 cups cold water, divided
1 package (3 ounces) blueberry Jell-o gelatin
1 tub (8 ounces) Cool Whip, thawed



Directions:

Combine dry cherry Jell-o mix and $\frac{1}{2}$ cup sugar in medium bowl. Add 1 cup boiling water; stir 2 minutes until gelatin is completely dissolved. Add enough ice cubes to 1 cup cold water to measure 2 cups. Add to gelatin; stir until ice is completely melted. Pour evenly into 16 paper cups or plastic popsicle molds, adding about $\frac{1}{4}$ cup gelatin to each cup. Freeze 1 hour.

Meanwhile, combine dry blue gelatin mix and remaining sugar in medium bowl. Add remaining boiling water; stir 2 minutes until gelatin is completely dissolved. Add enough ice cubes to remaining cold water to measure 2 cups. Add to gelatin; stir until ice is completely melted. Refrigerate 1 hour.

Spoon about 3 tablespoons Cool Whip over red gelatin in each cup; top evenly with blue gelatin, adding about $\frac{1}{4}$ cup gelatin to each cup. Freeze 1 hour or until almost firm. Insert wooden pop stick into the center of each cup for handle. Freeze 4 hours or until firm.

Crescent Rolls

Ingredients:

2 $\frac{3}{4}$ cups all-purpose flour
3 tablespoons granulated sugar
2 teaspoons dry active yeast
1 $\frac{1}{4}$ teaspoons kosher salt
1 cup unsalted butter, cold
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup water
1 egg



Directions:

Place the flour, sugar, yeast, and salt in a large mixing bowl and whisk to combine. Cut in the butter with a pastry blender, until only pea-sized pieces remain.

Whisk the milk, water, and egg together in a small bowl, and add to the flour/butter mixture. Stir together until the dough gathers itself into a ball.

Wrap the dough in plastic wrap and chill for at least 30 minutes.

Dust the work surface with flour and roll the dough out to a rough rectangle shape, about $\frac{1}{2}$ " thick. Fold the dough into thirds. Turn 90 degrees, roll, and fold again. Repeat about 3 to 5 times, wrap the dough in plastic wrap, and chill for at least 30 minutes.

Divide the dough into 3 equal portions. Roll each portion out into a long rectangle, about $\frac{1}{8}$ " thick, 16" long, and 5" wide.

Cut the dough into skinny triangles and roll each triangle, starting at the wide end and tucking the pointy end under the roll. Place the crescents on a parchment-lined baking sheet, cover loosely with plastic wrap and allow to rise for 1 hour or until puffy and nearly doubled in size.

Preheat the oven to 400° F, then bake the crescent rolls for 10 minutes or until puffed and golden.

Moon Pies

Ingredients:

6 ounces butter
¼ cup brown sugar, firmly packed
¼ cup cane syrup
¼ teaspoon vanilla extract
1 ½ cups flour
1 ¼ cups graham cracker crumbs, ground fine
¾ teaspoon kosher salt
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon ground cinnamon
2 tablespoons whole milk
1 (12-ounce) container marshmallow crème
1 (16-ounce) bag bittersweet chocolate
2 tablespoons vegetable oil



Directions:

In a mixing bowl, cream butter, brown sugar, syrup, and vanilla, until mixture is fluffy, about 1 minute. In a separate bowl, combine flour, graham cracker crumbs, kosher salt, baking powder, baking soda, and ground cinnamon.

With the mixer on low, gradually add the dry ingredients to the wet ingredients until dry ingredients are thoroughly incorporated. In a slow, steady stream, add the milk. Continue to mix until the dough comes together and leaves the side of the bowl.

Turn dough out onto a large sheet of plastic wrap and flatten. Wrap the edges of the plastic wrap around the dough. Refrigerate for up to 1 hour.

Preheat oven to 325° F. Turn chilled dough out onto a lightly floured work surface. Roll the dough until it is ¼" thick. Cut out cookies using a 3" round cookie cutter. Place cookies on a prepared cookie sheet. Bake cookies 10-12 minutes. Allow cookies to cool completely before beginning the next step.

Once cookies have cooled, spoon approximately $\frac{1}{4}$ cup marshmallow crème into the center of 12 cookies. Top marshmallow with a second cookie, then gently press down until the marshmallow just touches the edge. Place sandwiches on a cookie sheet and chill for at least 15 minutes.

In the meantime, melt the chocolate in a double boiler. Once the chocolate has melted, remove pan from the heat and allow the chocolate to cool until it is still warm to the touch. Slowly whisk in the oil.

Using two forks, gently place one sandwich cookie into the warm chocolate. Turn until thoroughly coated. Then remove cookies to a parchment paper lined cookie sheet. Let cookies stand until chocolate shell has completely hardened.

Homemade Milky Way Bars

Ingredients:

$\frac{1}{3}$ cup butter
1 cup brown sugar
2 $\frac{1}{3}$ cups cream
Pinch of salt
1 bag chocolate chips
2 ounces unsweetened cocoa



Directions:

Heat 2 cups cream on the stove to just less than boiling. Turn off the heat under the cream and add $\frac{1}{2}$ cup chocolate chips and the 2 ounces unsweetened cocoa. Mix well.

At the same time, in a separate pan, melt the butter and the brown sugar. Add a pinch of salt to the butter and brown sugar and bring to a boil. Stir constantly, for

about 2 minutes while boiling. Remove the caramel mixture from heat and add $\frac{1}{3}$ cup cream. Mix well.

Put the caramel and the chocolate in containers and put in the fridge. Let them cool overnight or at least for several hours.

After you've let the chocolate cool, whip it with hand mixers until it forms soft peaks. Put the whipped chocolate mixture in a pastry bag or in a plastic baggie and make mini bars on a wax paper covered cookie sheet. Stick them in the freezer for about 30 minutes.

Put the caramel mixture in a baggie. Heat it up for a few seconds in the microwave. Pipe on top of the chocolate. Stick them in the freezer again for at least 30 minutes. Melt the rest of the bag of chocolate chips. Drizzle the chocolate on top of the caramel. These need to be stored in the freezer to stay firm.

Rocket Dogs

Ingredients:

1 package beef hot dogs
1 can refrigerated breadsticks
Cheddar cheese
Wood skewers



Directions:

Preheat oven to 375° F.

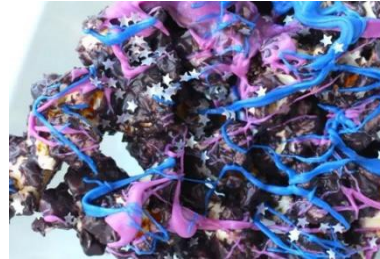
Skewer hot dogs, pushing the skewer through the top of the hot dog. Wrap hot dog with breadstick dough. Bake 12 to 14 minutes or until golden brown.

Cut cheese into 10 triangle shapes. Add a triangle of cheese to the top of each skewer. Add ribbons to the bottom of the skewer (optional).

Galaxy Popcorn

Ingredients:

- 1 bag microwave popcorn
- 1 bag black candy melts
- ¼ cup royal blue candy melts
- ¼ cup lavender candy melts
- Edible silver stars or star-shaped sprinkles



Directions:

Make popcorn according to package instructions.

Melt whole bag of black candy melts in microwave according to package instructions.

In large bowl, gently combine popcorn and black melted candy until coated. Spread popcorn in a single layer on wax paper lined cookie sheet.

Melt ¼ cup blue candy melts. Drizzle on top of popcorn. Melt ¼ cup lavender candy melts. Drizzle on top of popcorn. Sprinkle edible stars on top of the popcorn.

Refrigerate for 10-15 minutes, or until candy has hardened.