

Entenmann's

Little Bites®

20TH

BIRTHDAY BASH



RECIPES

LITTLE BITES® MUFFIN DECORATING BAR

No party is complete without cake! Little Bites® perfectly portioned Party Cake Muffins are a tasty addition to your Birthday Bash. Let your guests customize their Little Bites® Muffin with their own special decorations on top.

Ingredients:

- Little Bites® Muffins in a variety of flavors
- (2) Jars of Cake Icing in a variety of flavors
- Sprinkles and other edible cake decorating items
- Several plastic knives or spoons

Instructions:

1. Place Little Bites® Party Cake Muffins on a tray.
2. Spoon cake icing into a bowls and place cake decorating items at the bar.
3. Have each child take a turn decorating their own Little Bites® Party Cake Muffin.

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LITTLE BITES® PARTY CAKE MUFFINS IN-A-JAR

Send little partygoers home with a delicious treat to celebrate Little Bites® at home.

Ingredients:

- Little Bites® Party Cake Muffins
- Jar of Icing
- Sprinkles
- Mini Mason Jars

Instructions:

1. Place one Party Cake Muffin in the mini mason jar.
2. Place a thin layer of icing on top of the muffin and add sprinkles.
3. Repeat steps 1 and 2 until the top of the mason jar is reached.
4. Send one party favor home with each partygoer!



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#LOVELITTLEBITES

LITTLE BITES FRUIT AND FUN KABOBS

This slight variation on a classic snack will have kids wanting even more when you add Little Bites® Muffins.

Ingredients:

- 1 pint fresh strawberries, halved
- 1-1/2 cups green grapes
- 8oz package cheddar and Monterey jack cheese cubes
- Little Bites® Muffins



Instructions:

1. On wooden skewers, alternately thread strawberries, grapes and cheese cubes leaving 2 inches at flat end of skewer empty.
3. Serve immediately or refrigerate.
4. Prior to serving, top off the kabob with fun by placing a Little Bites® Muffin at the flat end of the skewer



BIRTHDAY TURKEY ROLL-UPS

Birthday Turkey Roll-ups are made with added flare to get kids into a Birthday Bash mood!

Ingredients:

- Spreadable Cream Cheese
- 10-inch whole wheat tortillas
- Thinly sliced cheese
- Thinly sliced turkey lunchmeat
- Birthday Candles

Instructions:

1. Spread tortillas with a thin layer of cream cheese.
2. Place a single layer of cheese on top.
3. Place a single layer of turkey on top of cheese.
4. Starting with the side closest to you, roll the tortillas up tightly. Trim off the ends and cut each tortilla into 6 or 8 slices.
5. Decorate with a birthday candle placed in the center of each roll.
6. Serve immediately or cover with plastic wrap and refrigerate until ready to eat!



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