

*Easy Disney Inspired Recipes
Everyone Will Love!*

by Kat Balog





Black Panther Inspired Oreos

Ingredients:

- 1 Package of double stuffed Oreos
- 2 Bags of milk chocolate Ghiradelli melting wafers
- 2 egg whites
- 1/4 tsp cream of tarter
- 2 Cups powder sugar
- 1 disposable piping bag fitted with a number 2 tip
- 1 cookie sheet fitted with parchment paper

Directions:

Using a double boiler, melt the milk chocolate melting wafers

Using a fork, dip in the Oreos until fully coated

Place Oreos onto a cookie sheet and let dry for an hour

While the Oreos are drying, using a standing mixer, combine egg whites, cream of tarter, and powder sugar and mix on medium speed until stiff peaks form (about 7 minutes)

Scoop the icing into a piping bag

Once the chocolate covered Oreo is hardened, using the icing, pipe on the detail of the Black Panther face onto all of the Oreos

Let icing harden for 30 minutes

Doing only one Oreo at a time, Repeat the steps with the remaining Oreos

Lightning McQueen Cupcakes

inspired by Cars 3

Ingredients:

1 box of french vanilla cake mix
3 eggs
1/2 C (1 stick) of softened unsalted sweet cream butter
1 C whole milk
1 Tbsp. pure vanilla bean paste
Cupcake liners
Cupcake pan
1 C unsalted sweet cream butter, softened
2 1/2 C powder sugar
1 tsp vanilla
3-5 Tbsp. heavy whipping cream
Red food coloring
Medium star tip and pastry bag

Directions:

Preheat oven to 350 and line cupcake pan with the liners
In a medium bowl, combine the cake mix, butter, milk, and vanilla
bean pasta and mix until combined
Using a medium ice cream scoop, scoop the batter into the cupcake liners
and fill about 3/4 of the way full
Bake in the oven for about 21 minutes
Pull out and place on the side to cool

Using a standing mixer, combine all ingredients except the food coloring into
the bowl and mix on medium speed.
If your frosting starts looking like powdery rocks, add another
tablespoon of heavy whipping cream
Mix until you see creamy stiffed peaks
Separate the frosting into three bowls
Add red dye into the bowl and mix until combined, (Add a few more drops in to get a bright red)
Fit the star tip into the piping bag
Scoop the red frosting into the piping bag
Twist the top of the piping bag and squeeze the frosting down
Take your cooled cupcake and frost the cupcake from the outer edge
Gently peel off Lightning McQueen's eyes and place onto the top center of the cupcake
Add two yellow dots below his eyes, in the corner for the headlights
Add 4 black dots, 2 on each side, for tires





Will Turner Cocktail inspired by Pirates of the Caribbean

Ingredients:

1 oz Tequila
1 oz Henessey
1 oz Sour apple pucker
1 oz Blue curaçao
1 oz Midori Melon Liquor
2 oz Sweet and sour mix
4 oz Sprite
Green sanding sugar
Simple syrup
Ice

Directions:

To decorate your glass, you will need 2 appetizers plates
On one of your plates add simple syrup (enough to dip the glass rim in)
On the other one add your green sanding sugar
Dip your glassware in the simple syrup, then in the green sanding sugar. Set aside
In a bar shaker add all of your liquors and sweet and sour mix
Shake to combine
Pour your liquor mix into the glasses and top with Sprite

Mickey Mouse Inspired Stained Glass Cookies

Ingredients:

3 C flour	Mickey Mouse head cookie cutter
1 tsp baking soda	2 egg whites
1/2 tsp salt	1 C powder sugar
1 C soft unsalted butter	1/2 tsp cream of tartar
1 C granulated sugar	1 tsp vanilla
1 eggs	2 piping bag with a number 2 tip
1 tsp vanilla	2 bowl to thin the icing
1 bag of Jolly Ranchers, separating the red and yellow to use in the cookies	2 squeeze bottles
1 tablespoon to use to outline the opening circle	Icing colors needed:
Patriotic star sprinkles	Super Red
	Black

Directions:

- Cream the soft butter with the sugar until the combination is smooth not grainy to the touch in a mixing bowl.
- Add eggs...Continue to mix.
- Add the vanilla.. Continue mixing.
- Sift the four, baking soda, and salt together.
- Add the dry mixture to the wet mixture.
- Continue mixing to make sure all ingredients are thoroughly blended.
- Make the dough into a ball, wrap it in cling wrap completely covering the entire dough ball.
- Put in the refrigerator for about 6 hours or overnight. Check to see if the dough is firm.
- Preheat oven to 325 degrees.
- Pull the cookie dough out of the refrigerator and sit it out to soften up a bit.
- Put flour out on the cutting board, rub flour on the rolling pin, and work some flour into the batter. (if needed).
- Roll the dough out on the cutting board and using the cookie cutter begin to make your cookies.
- Line the cookie sheet with parchment paper.
- Using a metal spatula move the cut cookies to the parchment lined cookie sheet.
- Take a 1 Tbsp and use it to get your outline of the center circle.
- Cut out the circle. -Place the cookies on the baking sheet and bake at 325 degrees for 6 minutes.
- While the cookies are baking, unwrap the candies from the wrappers and set aside.
- When the timer goes off, pull the cookies out and place 1 candy in the open circle of the cookie.
- Place back into the oven for another 3-4 minutes, or until you see the candy melted
- Let cookies cool on cookie sheet for 30 minutes before moving the cookies.
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- Combine all ingredients into a stand up mixing bowl
- If the icing looks a little soupy add in 1/2 C powder sugar
- mix on medium speed until stiff peaks form, about 5 minutes
- Split the icing into two bowls
- Add a few drops of Super Red food dye into 1 bowl
- If you dont like the shade of the color, add 1-2 more drops
- Add a few drops of black into the second bowl
- Scoop some of the icing into the two piping bags
- Using the remaining icing in the bowls, add 2 TBSP water into the bowls to thin out the icing.
- Pour the thinned icing into the squeeze bottles.
- Take your cooled stained glass cookies and set them onto the cookie sheet
- Add a few sprinkles into the "glass" part of the bottom cookie
- Take one of your piping bags and pipe on a line around the cookie part of the bottom cookie
- Place another cookie on top of the bottom cookie so that the icing becomes a "glue"
- Let cookie sit for 30 minutes before decorating the top
- Take the black piping bag and pipe a line around the top half of the cookie for the head
- Using the red icing, pipe the bottom half of the cookie
- Fill in the colors with the matching thinned icing colors Let cookies dry for 2 hours before enjoying!





Star-Lord Cocktail *inspired by* *Guardians of the Galaxy Vol. 2*

Ingredients:

1 oz Silver Tequila
1/2 oz Spiced Rum
1 oz of limeade vodka
2 oz Orange soda
1 tsp. grenadine
1 lime, juiced
2 oz Red Bull
Margarita salt
Simple syrup

Directions:

Place on two small plates one with the margarita salt and one with simple syrup
Dip your glass in the simple syrup and then in the sanding sugar
Set aside to dry for 2-3 minutes
Fill your glass with ice
In a bar shaker add all of your liquors, lime juice, grenadine and orange soda
Shake to combine
Top with Red Bull

Finding Dory Rice Krispies

Ingredients:

3 (2.2 oz) individual Rice Krispies bars – cut in half
2 Tablespoons solid shortening
1/2 cup Wilton royal blue candy melts
1/2 cup Wilton orange candy melts
3 yellow candy fruit slices
3 orange candy fruit slices
Betty Crocker cookie icing in a squeeze pouch
Black icing in a tube
6 chocolate chips

Directions:

Line a cookie sheet with wax paper and place the 6 Rice Krispies bars on the sheet. Set aside.

In a microwave safe bowl, microwave 1 tablespoon solid shortening for 45 seconds or until melted. Add the blue candy melts and stir until melted. (Microwave in 10 second increments until melted, if needed).

Dip 3 of the Rice Krispies bars into the melted blue chocolate and place on the cookie sheet to harden.

In another microwave safe bowl, microwave 1 tablespoon solid shortening for 45 seconds or until melted. Add the orange candy melts and stir until melted. (Microwave in 10 second increments until melted, if needed).

Dip the remaining 3 Rice Krispies bars into the melted orange chocolate and place on the cookie sheet for 15 minutes to harden.

For the Dory eyes, pipe 2 white oval-shapes with the vanilla cookie icing. Let the icing harden for 5 minutes. With the black icing tube, pipe 2 smaller black oval shapes on top of the white ovals. Let "set" for 5 minutes.

For the Dory mouth, use the tube of black icing to pipe a smile.

For the Dory fins, cut 1/4 piece from each yellow candy fruit piece. Dab some cookie icing on the inside of the piece and attach to the bottom left side of each Dory Krispies. Attach each remaining piece to the right side with a dab of cookie icing. Outline each fin with black icing gel.

For the Nemo eyes, pipe 2 large circles of vanilla cookie icing on each orange Rice Krispies treat. Place a chocolate chip on top of each icing circle and let set for 5 minutes to harden.

With the vanilla cookie icing pouch, pipe a thick line across the top of each orange Rice Krispies, above the eyes. Outline with the black icing on both sides.

Make a smile with the black icing on each Nemo treat.

For the Nemo fins, cut 1/4 piece from each orange candy fruit piece. Dab some cookie icing on the inside of the piece and attach to the bottom left side of each Nemo Krispies. Attach each remaining piece to the right side with a dab of cookie icing. Outline each fin with black icing gel.





Belle Tea Cup Cupcakes inspired by Beauty and The Beast

Ingredients:

2½ cups flour	Red and yellow gel food color
1½ tsp. baking soda	Edible Rose cupcake toppers
½ tsp. salt	1 egg white
½ cup butter, soft, plus 4 tbsp.	1½ C powder sugar
¼ cup softened shortening	1 tsp vanilla
1 cup sugar	¼ cream of tarter
1 egg	Green gel food coloring
1 tsp. vanilla	Piping bag, #70 piping tip
1 Tbsp Red Velvet extract	
1 cup milk	

Directions:

Preheat oven to 350 degrees.

Line cupcake tins with paper liners.

Sift flour, baking soda, and salt all together. Mix the dry ingredients with a wire whisk for 3 minutes

In a separate bowl using an electric mixer, beat the butter, shortening and sugar until it is light and creamy. Add the egg, and vanilla Mix well.

Add flour mix and milk, ½ portion of each at a time, mix until completely combined Split the batter into two.

Add red food coloring to one batter and add yellow food coloring to the other bowl

Spoon the batters into their own cupcake tins until ¾'s filled.

Bake at 350 degrees for 20-22 minutes or until an inserted toothpick comes out clean.

Cool for 10 minutes, Remove from cupcake tins to a wire rack until totally cooled.

Once cooled, peel the paper off the red cupcakes and put the cupcakes into a bowl, crumble them until fine crumbs

Take the yellow cupcakes and crumble into their own bowls.

Take the little tea cups and layer 1 Tbsp of the red cake crumbs first.

Then repeat with the yellow crumbs

Repeat with both cake crumbs until you have two layers of red cake crumbs and two layers of yellow

Combine all frosting ingredients into a standing mixture

Beat on medium speed until stiff peaks form.

Add in the green gel coloring

Take the piping bag and cut the tip off to fit the tip

Add in the green royal icing to the piping bag

Add the butter into a standing mixer until fluffy

Mix on low.

Slowly add powdered sugar and vanilla until blended.

Add in the Yellow food coloring,

Add the frosting to a large star tipped pastry bad.

Twist the open end of the pastry bag to force the frosting to the tip.

Pipe a little bit of frosting onto the top of the tea cups.

Place a rose in the middle of the frosting and pipe a leaf using the green royal icing

Death by Chocolate Star Wars Inspired Hot Cocoa

Ingredients:

1/3 cup unsweetened cocoa powder
3/4 cup white sugar
1 cup chocolate chip morsels
1/3 cup boiling water
3 1/2 cups milk
3/4 teaspoon vanilla extract
1/2 cup half-and-half cream

Directions:

Combine the cocoa and sugar in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Add in chocolate chips and stir until melted. Simmer and stir for about 2 minutes. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil. Remove from heat and add vanilla. Divide between 4 mugs. Add the cream to the mugs of cocoa to cool it to drinking temperature. Enjoy your yummy Star Wars treat!

STAR WARS





Captain America Shield Oreos

Ingredients:

- 1 package of double stuffed Oreos
- 2 Bags of red candy melts
- 4 tsp coconut oil
- 3 egg whites
- 1/2 tsp cream of tartar
- 4 C powdered sugar
- Red and band blue food coloring
- 3 disposable piping bags, fitted with a number 2 tip
- 1 cookie sheet fitted with parchment paper

Directions:

- Using a double boiler, melt the candy melts until smooth
- Mix in the coconut oil to thin out the candy melts
- Using a fork, dip in the Oreos until fully coated
- Place the Oreos onto a cookie sheet and let dry for an hour
- While the Oreos are drying, using a standing mixer, combine egg whites, cream of tartar, and powdered sugar and mix on medium speed until stiff peaks form about 7 minutes
- Split the icing into 3 bowls
- Leaving one of the bowls white, add in a color to the remaining 2 bowls
- Scoop frosting into each bags
- Once the Oreos are dry, using the red piping bag, pipe a line around the out edge of the cookie
- Using the red again, pipe the inner circle of the Captain America shield
- Using the white icing, fill in the circle in between the red line and thick red circle with the white icing
- Using the white icing, pipe a star onto the middle of the cookie
- Using the blue icing, pipe a blue circle around the star
- Let dry for 30 minutes before enjoying!

About the Author

Kat is a married mom of three kids aged 15, 7, and 4 that lives close to Birmingham, AL. She loves cats, books, cooking, hockey (especially the Chicago Blackhawks & Pittsburgh Penguins), and watching movies. She is an admitted nerd, comic book lover, action figure & barbie doll collector, blackjack dealer, beginner croupier, and all around queen of the dorks.

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