



Pretzel Hearts

Ingredients (Makes 48)

- Mini pretzel twists, about 48
- White chocolate chips, 6 ounces
- Conversation hearts, 48



Directions

1. Line a large baking sheet with parchment paper and line up pretzels by making six rows or eight pretzels on the baking sheet.
2. In a microwave safe bowl, melt the white chocolate chips, stirring to make sure they don't burn every 30 seconds. Transfer melted white chocolate into a parchment bag or zip bag, cutting a small hole in the tip of the bag.
3. Pipe melted white chocolate inside the pretzel to form a heart shape and immediately add a conversation heart in the middle. Repeat process with all pretzels.
4. Chill pretzels until set, about 30 minutes. Separate from parchment paper and store in a dry airtight container or bag as treats.





Homemade Play Dough

Ingredients (Makes 4 play dough balls)

- 1 cup flour
- 1 cup salt
- 1 cup warm water
- Food coloring or,
- 1 packet of Kool-Aid
- 1 Tablespoon Cream of Tarter
- 1 Tablespoon Baby Oil or Vegetable Oil



Directions

1. In a small sauce pan, combine the flour, salt, tarter and (if using) Kool-Aid powder packet. Add the water and oil and mix well til all lumps are gone.
2. Over medium to medium high heat begin to cook the mixture, stirring constantly. It will begin to stick together. Continue to mix it over the heat until it gets a shine on the outside (a smoother, outer texture).
3. Remove from heat and allow to cool for a few minutes. Then knead the play dough for 3-5 minutes. If it feels to sticky add a little extra flour while kneading. Store in an air-tight container.
4. To gift to a friend, divide dough into 4 round pieces of dough, store in a cellophane bag, and tie.





Salt Dough Heart Magnets

Ingredients

- 1/2 cup salt
- 1 cup flour
- 1/2 cup water
- Circle magnets



Directions

1. Preheat the oven to 250 degrees F.
2. Mix together, salt, flour, and water until dough is formed.
3. Knead the dough on a floured surface until the mixture is elastic and smooth. If dough is too sticky, sprinkle with flour and continue to do so until stickiness is gone. Do not add too much flour as this will dry out the dough and cause it to crack before it's baked.
4. Roll out the dough to about 1/4" thick with a rolling pin that has been dusted with flour.
5. Use different sized heart-shaped cookie cutters to create as many pieces as you like.
6. Place all hearts onto an ungreased cookie sheet and place into the preheated oven. Bake for 2 hours.
7. Remove from oven and allow to cool completely.
8. Once cooled, place a magnet on the back and gift.