

WANT TO HOST A **FUN**DRAISER?

Are you interested in a secondary fundraising activity? Although not a primary fundraising activity, a Blissfully Blue Bake Sale can be an extra revenue source to your *AmaXing Challenge* fundraising efforts or can help add a philanthropy component to your campus tabling event.



BLUE CAKE POPS *Makes 30 - 40 pops*

What you'll need:

1 box cake mix or ingredients for cake
 Half a can of vanilla frosting
 30 - 40 lollipop sticks
 White melting chocolate
 Blue food coloring

Sprinkles
 A large mixing bowl
 Wooden spoon
 Baking sheets
 Saran wrap

DIRECTIONS

- 1.** Get any type of cake mix (we love the Funfetti kind). Follow the directions on the back of the cake box and prepare two round 9 inch cakes.
- 2.** Bake them and let each cake fully cool.
- 3.** Remove the cakes from the pans and mash them in a large mixing bowl.
- 4.** When both cakes are completely mashed, stir in half a can of vanilla frosting until the mixture is a truffle like consistency. Meaning it is smooth, but sticks together.
- 5.** Roll the mixture into 1 inch balls and place them on a baking sheet. This recipe will make 30 - 40 pops.
- 6.** Put the cake pops in the refrigerator overnight to chill. Chill for a minimum of 24 hours.
- 7.** After 24 hours, place 2 cups of white melting chocolate in a microwave safe dish and microwave it for intervals of 20 seconds until completely melted. It is important to melt the chocolate slowly so you do not burn it.
- 8.** Stir the chocolate until it is smooth adding in blue food coloring until it is the color you would like.
- 9.** Dip the end of the lollipop stick in the chocolate and then place it about half way into the cake pop.
- 10.** Repeat this with each pop.
- 11.** Take the pops and dip each one into the chocolate and then into the sprinkles.
- 12.** Place the pops on the cookie sheet or onto pop holder and let them sit in the fridge for 2 hours.
- 13.** Wrap each pop in saran wrap.
- 14.** Serve and enjoy!

BLUE CHOCOLATE COVERED PRETZELS

What you'll need:

- 6 (1oz) White chocolate baking squares
- 1 (15 oz) Package pretzel sticks
- Blue food coloring
- 1/4 Cup blue candy sprinkles (optional)



DIRECTIONS

- 1.** Melt white chocolate in the top of a double boiler, stirring constantly.
- 2.** Add a small amount of either powdered- or oil-based food coloring. If the colorant comes with instructions for creating a certain color, follow those amounts. Remember that you can always add more but not remove too much already added, so add it gradually.
- 3.** Dip pretzel halfway into the white chocolate, completely covering half of the pretzel. Roll in topping if desired, and lay on wax paper.
- 4.** Continue the process until all of the white chocolate is finished. Add sprinkles or decorate to preference.
- 5.** Place in refrigerator for 15 minutes to harden. Store in airtight container.



BLUE-AND-WHITE MARSHMALLOW POPS

What you'll need:

- Large Marshmallows
- Water
- Blue Candy Sprinkles
- Lollipop Sticks
- Small Bags
- Small Pastry Brush

DIRECTIONS

These blue-and-white marshmallow pops are easy to make! Brush large marshmallows lightly with water, then roll in round blue-candy sprinkles. Let the candy sprinkles set. When set, thread on lollipop sticks, alternating with plain marshmallows for fun contrast! Place one pop in a clear plastic candy bag and tie with blue ribbon at the bottom for a fun way to sell them individually!



BLUE CHOCOLATE DIPPED RICE KRISPIES®

What you'll need:

3 tablespoons butter or margarine
 1 package of marshmallows
 6 cups kellogg's® rice krispies® cereal
 1 1/2 cups white chocolate chips
 1 tablespoon vegetable oil

Blue food coloring

Optional

Popsicle, ice cream, or lollipop sticks

Blue or white sprinkles

DIRECTIONS

- 1.** In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add Kellogg's Rice Krispies Cereal. Stir until well coated.
- 2.** Using buttered spatula or wax paper, evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into eighteen 3 x 2-inch bars. Push one stick into the bottom of each bar (optional).
- 3.** In small microwave-safe bowl combine chocolate morsels and oil. Microwave on high for 1 to 1 1/2 minutes, stirring every 30 seconds. Add food coloring until you've reached desired shade of blue.
- 4.** Dip bars into chocolate and decorate as you like. Place on wax paper lined baking sheet. Refrigerate until chocolate is set. Best if served the same day.

Bake Like A Pro Tips & Tricks

Use the following tips & tricks to pull off a perfectly coordinated blue bake sale!

- 1.** Use different shades of blue Wilton brand coloring, available at Michaels and A.C. Moore craft stores.
- 2.** Use blue liners on cupcakes, or blue plastic bags to reinforce the color theme.
- 3.** Dip pretzels, sugar cookies, oreos, or fortune cookies in white chocolate with sprinkles or blue sugar crystals for easy, no-bake, options!
- 4.** Put cupcakes in individual plastic containers, or small plastic cups for easy transportation.



BLUE VELVET CUPCAKES

Cake Ingredients

2 Cups sugar	food coloring
2 Sticks butter room temperature	2 ½ Cups cake flour
2 Eggs	1 Teaspoon salt
1 Tablespoon cocoa powder	1 Cup buttermilk
1 Tablespoon wilton royal blue gel food coloring	1 Teaspoon vanilla extract
1 Small dab of wilton violet gel	½ Teaspoon baking soda
	1 Tablespoon vinegar

Frosting Ingredients

1 lb Cream cheese, softened
2 Sticks butter, softened
1 Teaspoon vanilla extract
4 Cup s sifted confectioners' sugar

DIRECTIONS

- 1.** Preheat oven to 350 degrees F. Prepare cupcake pans with blue paper liners.
- 2.** **Cake:** In a mixing bowl, cream the sugar and butter, mix until light and fluffy. Add the eggs 1 at a time and mix well after each addition. Mix cocoa and food colorings together to form a paste, and then add to sugar mixture; mix well. Sift together flour and salt. Add flour mixture to the creamed mixture alternately with buttermilk. Blend in vanilla. In a small bowl, combine baking soda and vinegar and add to mixture.
- 3.** Pour batter into cupcake papers. Batter will be thick! Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Remove from oven and cool completely before frosting.
- 4.** **Frosting:** In a large mixing bowl, beat the cream cheese, butter and vanilla together until smooth. Add the sugar and on low speed, beat until incorporated. Increase the speed to high and mix until very light and fluffy. Frost the cupcakes with a butter knife or pipe it on with a big star tip. Embellish as desired.
- 5.** Put cupcakes in disposable plastic cups and tie plastic wrap around cup with a ribbon for easy transportation from kitchen to bake sale!

PUZZLE PIECE SUGAR COOKIES

What you'll need:

Pre-made sugar cookie dough or mix from store, or make cookies with the recipe below.

White frosting with blue food coloring or blue frosting

Sprinkles (optional)

Autism Speaks puzzle piece cookie cutter

WWW.AMZN.COM/B00ITZ3VFO

Cookie Recipe

1 Cup unsalted butter

1 Cup sugar

2 Large eggs, lightly beaten

1 Teaspoon vanilla

3 Cups all-purpose flour

2 Teaspoons baking powder

1 Teaspoon salt



DIRECTIONS

- 1.** In a bowl, cream the butter and sugar.
- 2.** Beat in the eggs and vanilla.
- 3.** In a second bowl, combine the flour, baking powder and salt.
- 4.** Sift flour mixture into butter mixture 1 cup at a time and blend well.
- 5.** Roll dough into ball and chill 3-4 hours or overnight.
- 6.** When ready to prepare cookies, preheat oven to 350°.
- 7.** Roll out dough and cut into shapes.
- 8.** Bake at 350° for 10-15 minutes.
- 9.** Remove cookies to a rack to cool completely.
- 10.** Once cooled, frost and cover with blue sugar sprinkles or candies if desired.



DESSERT TABLING TIPS

Display your desserts like a pro! Put effort into the table for any bake sale you host benefiting Autism Speaks. Blue food is eye-catching and we want the display to look appealing and classXI.

Include pamphlets, cobranded banners, and flyers at your table to showcase Alpha Xi Delta's partnership with Autism Speaks. These make great conversation pieces which can turn heads and boost sales.

If you have any questions about hosting your own Bake it Blue for Autism Speaks Bake Sale, email Laura Lyerly Milliken, Philanthropy and Community Outreach Manager, at lmilliken@alphaxidelta.org.



SUPPLY LIST

PLASTIC CUPCAKE HOLDERS

~\$8.00 For QTY 50 on Amazon : WWW.AMZN.COM/B00YQW1BJ2



6" WHITE LOLLI POP STICKS

~\$7.00 For QTY 100 on Amazon : WWW.AMZN.COM/B01M0A95CN

6" BLUE LOLLI POP STICKS

~\$7.00 For QTY 100 on Amazon : WWW.AMZN.COM/B018LDR4CE



PRETZEL STICK BAGS

~\$6.00 For QTY 75 on Amazon : WWW.AMZN.COM/B003XX0D80



AUTISM SPEAKS PUZZLE PIECE COOKIE CUTTER

~\$3.00 For QTY 1 on Amazon : WWW.AMZN.COM/B00ITZ3VFO



CUTE CUPCAKES

Put cupcakes in disposable plastic cups and tie plastic wrap around cup with a ribbon for easy transportation from kitchen to bake sale or place a cup lid as the base and place a small cup on top and add a round sticker to the top for a cute cupcake-to-go packaging idea!