

Recipe of the Month

August 2018 | Pencil Graham Crackers



Ingredients:

- Graham crackers
- Wilton pink candy melts
- Wilton white candy melts
- Miniature chocolate chips

Directions:

1. Lay out a piece of parchment paper before you get started.
2. Carefully break your graham crackers in half lengthwise.
3. Use a pair of clean kitchen scissors to cut the tip of the graham cracker into a point.
4. In two separate microwave safe bowls, heat 1 cup of each color candy melt on 50% power for 2-3 minutes, stirring every 30 seconds until melted.
5. Dip the pointed end of the graham cracker into the white chocolate and press a chocolate chip onto the point with the pointed part of the chocolate chip facing down.
6. Then dip the flat end of the graham cracker into the pink melted chocolate, spread evenly with a knife and place onto your parchment paper to harden.

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