



INGREDIENTS

- 1 tsp matcha powder
- 1 cup milk or almond milk
- cocktail shaker or mason jar with lid
- whipped cream
- 1-2 tsp agave syrup or honey

BABY YODA MATCHA LATTE

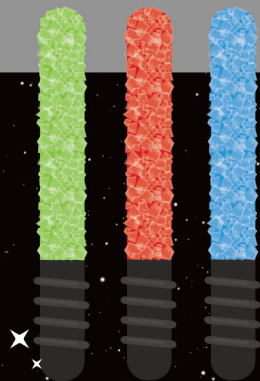
DIRECTIONS

In a cocktail shaker or mason jar, mix the matcha green tea powder with a little water to form a paste. Stir until there are no clumps. Add the milk and agave to your matcha mixture. Cover and shake vigorously until incorporated. Pour the tea mixture through a strainer. Pour over ice, and add whipped cream and a caramel drizzle on top.

For the caramel drizzle, combine ingredients in a saucepan and simmer over low heat, whisking constantly or until thickened and no longer watery.

CARAMEL DRIZZLE

- 1 cup light brown sugar, packed
- 4 Tbsp unsalted butter
- 1 tsp sea salt, or to taste
- 1/2 cup half and half
- 1 Tbsp real vanilla extract



INGREDIENTS

- package of pretzel rods
- white melting candy
- black melting candy
- colorful sanding sugar
- wax paper

PRETZEL LIGHTSABERS

DIRECTIONS

Line a cookie sheet with wax paper. Melt the black melting candy. Keep the leftovers in a squeeze bottle or plastic zip bag. Dip 1/3 of the pretzel rod into the candy melt. Fill the cookie sheet and place it into the refrigerator until the candy has hardened.

Melt the white candy and dip the remainder of the pretzel rod into the mixture. (Use wax paper to hold the lightsaber handle to avoid melting.) Hold the dipped pretzel rods over a separate sheet of wax paper and cover sanding sugar. Use one color per lightsaber.

Place the finished lightsabers back onto the wax paper cookie sheet and allow them to harden. Using the squeeze bottle or plastic bag, drizzle the leftover handle candy over your handles as desired.

